

THE NATIONAL Provisioner

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Damp-Tex Enamel solves the problem of drying out wet surfaces before painting, hence, eliminates this loss of time or production. By a process explainable only in scientific terms, Damp-Tex Enamel penetrates through moisture and adheres to the surface underneath, forcing the moisture out, as it were, as Damp-Tex forces its way in. Then it dries into a tough enamel-like waterproof film.

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DAMP-TEX

The Enamel That

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then
Glos

Is there a **LEAK** in your *Profit System*



Dependable and economical operation of sausage making machines is all important for profitable operation in the sausage industry. Good management recognizes this fact because it knows that obsolete, worn-out machines mean costlier operation. That's why leading plants select Buffalo machines. They know from experience that Buffalo sausage making machines cost less to operate, produce more in a shorter time . . . eliminate overtime . . . and often improve the quality of products.

Be sure that you're getting all the profit out of your operations. Check your present equipment and compare it with Buffalo sausage making machines. You'll be surprised when you find that Buffalo machines soon pay for themselves from dollars saved in operation.

Machines illustrated are but three of many Buffalo machines that stop "leaks in profit systems". Write for catalog of the complete profit-building Buffalo line.

● **Buffalo Bacon Skinner** strips the rind quickly from smoked bacon without tearing or waste . . . five times faster than hand skinning.



● **Buffalo Headcheese Meat Cutter** produces long, square strips of meat. Its clean, cool, sheer cutting protects appearance of the meat. Safe . . . economical to operate.



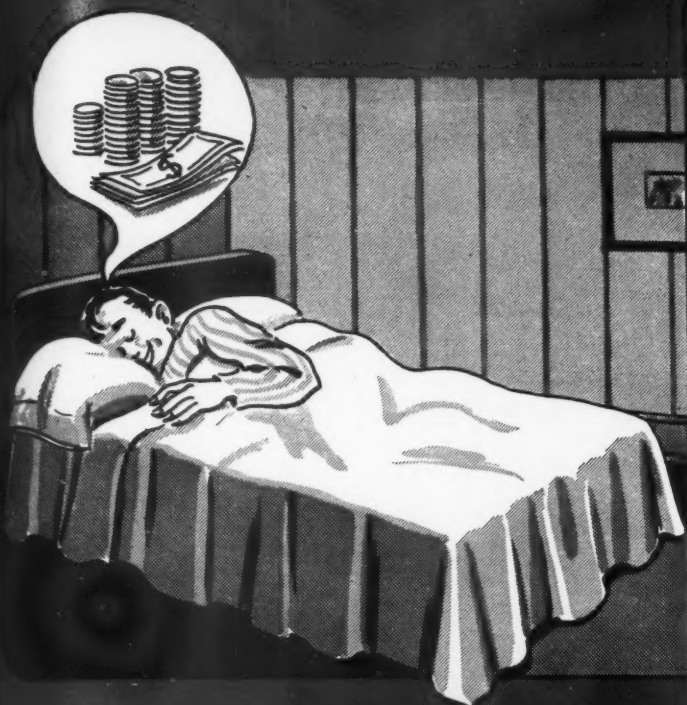
● **Buffalo Pork Fat Cuber** saves time in cutting pork or cooked meats. Knives can be furnished to produce $\frac{1}{4}$ ", $\frac{1}{2}$ " or $\frac{3}{4}$ " cubes.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo QUALITY SAUSAGE MAKING MACHINE



The Night Before Christmas or *The Packer's Nightmare*

'Twas the night before Christ-
mas
And all through the house
Not a creature was stirring
Not even a mouse.

Joe Packer was nestled
All snug in his bed
While visions of profits
Danced through his head.

Then out of the night
Like a ship in the fog
Came the ghostly shape
Of a sad little hog.

He raised up his hoof
And pointing it, cried
Last week I was sausage
Last night I was fried.

But that's no complaint
It's a pig's natural lot
What makes me so sore
Is the treatment I got.

Pinch-penny seasonings
You mixed up in me
Spoiled all my flavor
Oh, woe unto thee.

People don't like me
No fame for my scroll
Why didn't you use
Stange's flavor control.

I'll haunt you no end
Until you get wise
And season us pigs
As the experts advise.

Then up on the bedstead
The little pig danced
And screamed until Joe
Woke up from his trance

Wow, what a dream
What a vision, he moaned
And then he resolved
To use Stange's alone.

And he followed the tip
From the pig in the night
And his sales ever after
Proved he was right.

★ ★ ★ ★
So heed ye the moral
Use flavor that's true
And Joe's misadventure
Won't happen to you.



WM. J. *Stange* CO.

2534-40 W. Monroe St., Chicago
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PEACOCK BRAND CERTIFIED FOOD COLORS
BRANDING INKS • NITRITE TABLETS • CURING TABLETS

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

NOVEMBER 29, 1941

Number 22

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



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MEAT LOAF

Shrink Cut 97%

STAYS FRESH — HOLDS ITS COLOR



Easy to look at!



Easy to handle!



Easy to slice!

WITH THIS MOISTUREPROOF WRAP

THE Mil-O-Seal *Pliofilm* meat loaf wrap is the answer to the industry's prayer—according to leading packers, who report results like these:

The *Pliofilm* wrap reduces shrinkage more than 97% — because it seals hermetically against moisture evaporation.

It prevents mold contamination or discoloration even at room temperatures — keeps the meat fresh, bright and appetizing for many extra days.

It does not contract and pinch the loaf.

Best of all, this *Pliofilm* wrap is no more expensive than any other casing and may be easily applied.

That's why scores of important packers have adopted this economical container. *Pliofilm* prevents dehydration (shrinkage) because it is the only transparent packaging material that is inherently water-moisture-vapor-proof. It prints in sharp, clear colors, doesn't smudge —enhancing the appearance of the loaf.

For complete information, write: Pliofilm Sales Department, Goodyear, Akron, Ohio.

FOODS ARE BETTER PACKAGED IN



Pliofilm — T. M. The Goodyear Tire & Rubber Company

Permanence...Sanitation...Economy... J-M ROCK CORK provides all three!

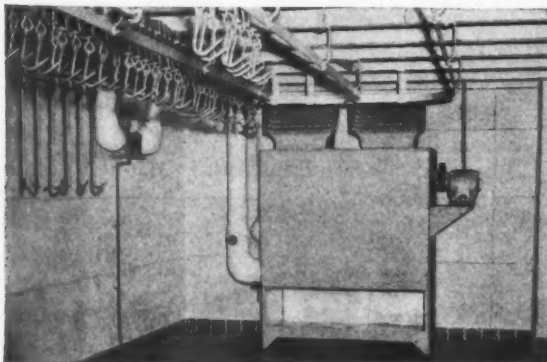
Rock Cork is Permanently Efficient—
Hundreds of installations all over the country prove this fact. Unusually moisture-resistant, this basically mineral insulation virtually ends the danger of moisture infiltration—direct cause of most low-temperature-insulation failures. Even under severe service conditions, Rock Cork maintains its high insulating qualities in service.

Rock Cork is Low in Cost—
With all its advantages, J-M Rock Cork costs no more than less effective insulations. Because it is easily sawed and worked on the job, it may be rapidly, economically applied. Manufactured to an exact formula under rigid laboratory control, Rock Cork Sheets and Pipe Insulation are always uniform.

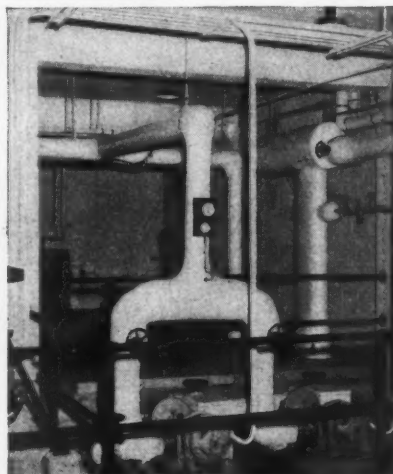
Rock Cork Provides Strict Sanitation—

Johns-Manville Rock Cork Sheets and Pipe Insulation fully meet every requirement of sanitation. Completely sanitary, Rock Cork will not harbor or attract vermin or rats and cannot support the growth of mold or bacteria. It is odorless in itself . . . incapable of absorbing odors from materials in storage. With Rock Cork you eliminate any trouble or danger from such sources.

**Why not get all the facts
on this better insulation
for cold rooms and cold
lines today? Just write
for brochure DS-555,
Johns-Manville, 22 East
40th St., New York, N. Y.**



COLD-STORAGE ROOMS are easily kept sanitary when insulated completely with J-M Rock Cork. Basically mineral, highly moisture-resistant, this better insulation can't mold or decay . . . won't harbor bacteria or vermin.



FOR COLD LINES and air-conditioning ducts, J-M Rock Cork provides a durable, unusually effective insulation that keeps operating efficiency high . . . maintenance costs low.



JOHNS-MANVILLE ROCK CORK

Low-Temperature Insulation in Sheet Form and for Pipe Covering

MEAT EDUCATIONAL PROGRAM

**Advance
Information**
January, 1942



"The Thriftier Cuts of Meat"



Every housewife in the land is being urged, in the government's new health-for-defense program, to serve balanced meals. Meat is on the government's "model menu" as one of the "protective foods." How to serve meat more often is what women want to know. And that's what we are showing them in our new campaign on "The Thriftier Cuts of Meat."



An eye opener for women. To women who are familiar with only a few cuts of meat, these trays of the thriftier cuts will be a revelation and an inspiration to better meat buying. These meats are features of the color spread in *Life*, appearing January 9.



This pocket-size consumer buying guide will be offered to housewives for 5c in all our advertising. Watch it promote sales of the thriftier cuts.



This four-color page appears in *The Saturday Evening Post*, out Jan. 14; *Ladies' Home Journal*, out Dec. 26; *True Story*, out Jan. 2; and *Good Housekeeping*, out Jan. 20.

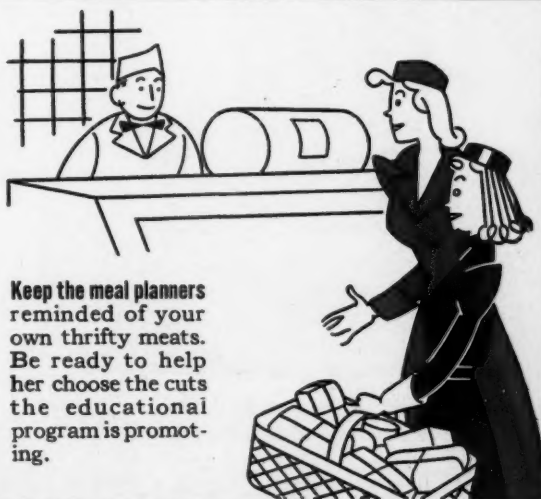


←Liberty readers will see this ad, promoting the "thriftier meats" booklet on January 14. The readers of *Parents' Magazine*, in the issue out January 10 will receive a meat message of special interest to nursing mothers.→



and Nutrition of the American Medical Association.

Every Meat ad—in newspapers, magazines, outdoor—will of course carry the important Seal of Acceptance of the Council on Foods



Keep the meal planners reminded of your own thrifty meats. Be ready to help her choose the cuts the educational program is promoting.

AMERICAN MEAT INSTITUTE • Chicago



GEBHARDT Cooling Units in a Beef Chill and Holding Cooler handling 100,000 lbs. per day.

The Only Cooling Unit with SPACE - SAVING CEILING INSTALLATION

Just one of the reasons why GEBHARDT Automatic Refrigeration has met with such widespread acceptance. Meat Packers and Sausage Manufacturers everywhere turn to GEBHARDT for efficient and economical air conditioning. GEBHARDTS provide proper humidity and circulate clean, washed air at low velocity. Act now to improve your product and make it more uniform . . . send for complete details regarding the Gebhardt Cold Air Circulator.

The present defense emergency demands that all unnecessary waste be eliminated. Efficiency is the watchword. Let us show you how you can aid the defense program by stepping up the efficiency of your plant.

G E B H A R D T S



ADVANCED ENGINEERING CORPORATION
2646 WEST FOND DU LAC AVENUE • MILWAUKEE, WISCONSIN



CORKBOARD insulation is again **AVAILABLE**

THE cork supply situation is much improved. Cork is still under OPM control but the Government's reserve stock pile, to care for emergency requirements in the event Spanish and Portuguese ports are closed, has been substantially increased. This means that shipments now arriving can be utilized to meet most needs for corkboard insulation, first for defense work and then for work involving food preservation. Restrictions on the use of corkboard for insulating roofs and air conditioning ducts still apply.

Whatever may be your needs for low temperature insulation, get in touch with your Armstrong Cork man. Let him know how much corkboard you need, how it will be used, and when you will want it delivered. We expect to be able to make prompt delivery of all usual quanti-

ties dependent upon continued favorable shipping conditions and upon Government requirements. We will be glad to give you information quickly about your specific needs.

Get in touch with us early . . . if possible even before drawings are prepared . . . so that our insulation specialists will have time to work out your problem with you in the most effective way. This early information will help us to give you the best possible delivery service.

Prompt Delivery of CORK COVERING

Armstrong's Cork Covering for cold lines and fittings is used largely

in defense plants or in plants requiring refrigeration to protect perishable foodstuffs. Due to this fact and because the relatively small amount of cork used has not hindered the Government's cork reserve program, we can meet practically all needs for cork covering promptly. This insulation is made in sizes for all standard piping.

For information on deliveries of corkboard and cork covering call our nearest office or distributor, or write direct to Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



ARMSTRONG CORK COMPANY

Insulation Headquarters

★ CORKBOARD ★ CORK COVERING ★ FIBERGLAS* ★ TEMLOK ★ INSULATING FIRE BRICK ★

*Reg. U. S. Pat. Off. O.-C. F. Corp.

This full-page, full-color ad promoting the sale of prepared meats appears in the Dec. 6 issue of the Saturday Evening Post, out Dec. 3. It is No. 11 in Continental Can Company's series of advertisements designed to help our customers boost sales of "good things that come in cans". Free reprints available on request.

THE SATURDAY EVENING POST

"Shelf-service" meals!



BREAKFASTS ARE BRIGHTER when you serve 'em hot and hearty—right from your shelf. Reach for a can of corned beef hash. Crumble the hash into individual baking dishes. Break an egg in the center of each, dot with butter and sprinkle with grated cheese. Bake about 15 minutes at 350° F. It's delicious and nutritious! Canned meats are rich protein foods supplying important protective vitamins and minerals.

"SNACKS" ARE A SNAP when you use canned meats! Just serve "make-your-own" sandwiches from a tray of meat loaf, spiced ham, luncheon meat, tongue, boneless chicken. Dress up the tray with tongue rolls filled with seasoned cream cheese and chilled... add a few open-face sandwiches of veal loaf, etc. Top with everybody's favorite—broiled cocktail sausages. And watch 'em go!

EASY-TO-GET LUNCHEES! Here's one that's ready in no time. Just slice canned luncheon meat and arrange on top of canned baked beans in a baking dish. Top with brown sugar and bake at 375° F. until brown and bubbly. It's a big meal at a small price! And only one of many thrifty tricks you'll think of when your shelves are well filled with canned meats. So stock up now! Note the variety listed below.

Have you tried all of these nutritious canned meats? (THERE'S PLenty OF VARIETY—AND, LADY, ARE THEY GOOD!) BEEF STEW • BONELESS CHICKEN • CHICKEN A LA KING • CHILI CON CARNE • CORNED BEEF HASH • DRIED CHIPPED BEEF • FRANKFURTERS • HAM • HAM LOAF • HOT TAMALES • LAMB STEW • LIVER SAUSAGE • LIVER SPREAD • LUNCHEON MEATS • PORK SAUSAGE • POTTED AND DRIED MEATS • ROAST BEEF • SANDWICH SPREADS • SPICED HAM • SPAGHETTI & MEAT • TONGUE • VEAL LOAF • VENISON SAUSAGE

Prepared Meats—good things you buy in cans



Two seasons of shortages have been added to the needs of industry today. Right now Continental is at peak production—turning out cans that carry food to our defense forces and the people of beleaguered nations. Millions of cans are needed. Our Navy will buy more than 50,000 tons of canned food in one year! In addition, we are helping defense by making cans for "smoke bombs," flares, gas oils, and rifle cleaning fluid. We're the only of our 12,000 customers, are serving the nation's needs. Continental Can Company, 100 East 42nd Street, New York City. More than fifty offices and plants in the United States, Canada and Cuba.

CONTINENTAL CAN COMPANY
IF YOU PUT A PRODUCT UP... PUT IT UP TO CONTINENTAL



For tempting, delicious flavor

Boat's Head Super Seasonings



THE PRESERVATIVE MANUFACTURING CO., BROOKLYN, N. Y.

**Your Sausage is
TOPS
at our table!**



**Armour's
Natural Casings
permit**

**Great Smoke
Penetration
that gives
sausage that
good flavor!**

● Flavor in smoked sausage is largely the result of *smoke penetration*. Armour's Natural Casings are *porous*—they permit this penetration of the savory smoke that makes the meat rich and delicious. That's the "secret" of making smoked sausages that will build up repeat-order business!

Sausages made with Armour's Natural Casings stay plump and fresh-looking, too—because the *elasticity* of these casings keeps them clinging tightly to the meat. Order a supply of these uniform, strong casings from your Armour Branch...there's variety to suit every need!

**ARMOUR'S
NATURAL CASINGS**

**That
RICH
SMOKED
SAUSAGE
Flavor
sold us!**

This Week's

NEWS HIGHLIGHTS

THE NATIONAL
Provisioner

Swift to Pay Time and Half Overtime; Back Pay Settled

GOING beyond compliance with the U.S. district court decision which narrowed the scope of the wage-hour tolerance week exemption for meat packers, Swift & Company announced late last week that until further notice it will pay time and one half to all meat packing employees of the company (who are subject to the maximum hours provision of the wage-hour law) for work in excess of 40 hours per week.

Swift & Company will not appeal the U.S. district court decision in the Chicago test suit by which the company was enjoined from utilizing the 14 tolerance week exemption in the manner in which it has been generally applied by the meat packing industry.

On December 1 Chicago headquarters of the Packinghouse Workers Organizing Committee will announce that Armour and Company will pay time and a half for overtime to all meat plant employees for work in excess of 40 hours per week.

The status of the industry is not clear since the Wage and Hour Division's suit against Swift was generally regarded as a test case; the American Meat Institute intervened. It is possible, of course, that the federal court's decision may be challenged by other members of the industry. Packers have millions of dollars at stake in back pay for overtime, damages and future overtime in case they decide to accept the limited exemption or forego tolerance weeks altogether.

In a letter to employees explaining the firm's policy, John Holmes, president of Swift & Company, set forth that under the decision, 14 tolerance weeks are permitted each year in which employees engaged in "handling, slaughtering, or dressing livestock" may work in excess of 40 hours at straight time rates. All other employees not otherwise exempt receive time and a half for work performed in excess of 40 hours in any week. The company has decided that paying only straight time rates for overtime worked in those departments to which tolerance weeks apply, would

(Continued on page 31.)

PACKERS AND INSTITUTE AGAIN INDICTED

AN INDICTMENT was returned on November 28 charging 14 meat packing companies, the American Meat Institute and 37 individuals with conspiring to fix prices paid to livestock producers and prices charged consumers for all types of meat products.

The indictment was returned by a federal grand jury at Chicago. It was alleged that the defendants had engaged in the conspiracy for the past 13 years by means of a "cost bulletin" prepared by the American Meat Institute, which was alleged to have suggested standards costs, purchase prices and selling prices.

Meat packing firms indicted were Wilson & Co., Armour and Company, Swift & Company, Cudahy Packing Co., Cudahy Bros. Co., Geo. A. Hormel & Co., Rath Packing Co., Agar Packing & Provision Co., Hunter Packing Co., Houston Packing Co., Oscar Mayer & Co., Kingan & Co., Miller & Hart and John Morrell & Co.

Commenting on the indictment returned this week by the federal grand jury at Chicago, the American Meat Institute said:

"Another indictment has been added to the long list of those returned against industries of all descriptions. . . .

"We feel that we do not deserve to have leveled at us the implications of this indictment and that neither the industry, nor the companies, nor the individuals involved have at any time violated any law or done anything contrary to the public interest.

"It seems to us to be unfortunate that this industry, along with other essential food industries, should be required to defend itself from accusations of this kind at a time when we should be free to devote all of our energies in assisting the government. . . ."

Steps Packer Can Take in Obtaining Needed Equipment

SOME uncertainty appears to exist among packers and sausage manufacturers with regard to the important question of priorities and how it influences their procedure in obtaining needed equipment and supplies which involve strategic defense materials.

The meat packing industry, along with numerous others, has a general A-10 priority rating. Under Preference Rating Order P-22, it may apply this rating to deliveries of material for maintenance and repair of property and equipment. This, however, does not cover materials physically incorporated in the industry's products, nor does it apply to material to be acquired for improvement of facilities or expansion of production.

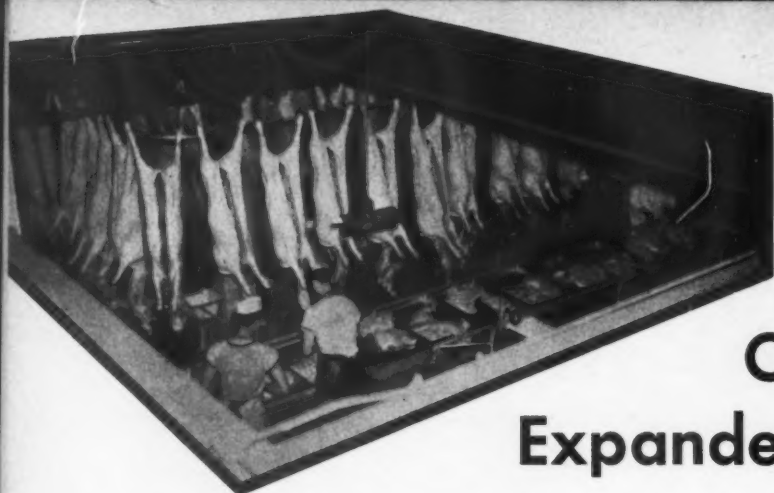
Packer purchasing agents emphasize that in the present situation, the strength of the contact between the packer and his suppliers plays an important role. With supplies of steel, brass and numerous other vital materials restricted due to the national defense effort, the "good, steady" customer has more chance of getting his orders filled than the occasional or indifferent buyer, they report.

If the packer wants new equipment with a minimum of delay, and learns from his supplier that the situation on materials is critical, he may expedite the process by explaining his requirements to the Priorities Division, Office of Production Management, Washington, D. C., and ask for a preference rating on the equipment involved. He does this on a special form, PD-1, obtainable from the nearest OPM office.

On this form, which is filled out in quintuplicate, the packer describes the item or items wanted, lists the supplier's name and address, states the basis of operations in the plant or department where the equipment is to be used and supplies other information. He is also asked to explain how the material wanted is deemed essential to the national defense program, or if not, why the application is being made.

Retaining the quintuplicate, the appli-

(Continued on page 31.)



Kahn's New Hog Killing Floor Is Compact, Efficient; Expanded from a Balcony

NOT all packers find it feasible to construct a new building or extend an existing structure over greater ground area when they desire to increase capacity or efficiency. They must work with what they have, perhaps expanding upward or arranging their operations to make better use of available space.

E. Kahn's Sons Co., Cincinnati, O., was faced with such a problem in connection with its hog killing operations; the firm's supervisory staff worked out a solution in a highly satisfactory and interesting manner. As a result, killing capacity has been raised to 600 hogs per hour from the former rate of 400 to 450 head, and efficiency has been increased considerably. Slaughtering and dressing operations, which were formerly carried on with "one foot on the other fellow's and his elbow in your ribs" have been spread out over two floors instead of one.

The new hog killing floor at the Kahn plant has been in operation about a year; packers who have seen it consider it one of the most efficient, compact, cleanest and best-lighted in the country. Operations proceed smoothly and with no interruptions or confusion.

Hog killing and dressing were formerly carried out on one floor—the third and top—of one unit of the Kahn plant. Sticking, scalding, dehairing, singeing,

shaving, washing, deheading, opening, eviscerating, etc., all took place within a comparatively limited area, especially considering the number of animals handled. A balcony ran around this hog killing and dressing floor at the fourth floor level.

In working out the desired expansion, M. C. Scheumann, superintendent, and Charles M. Noble, master mechanic, first considered the extension of the balcony to provide a little extra space. It was finally decided to raise the roof and turn the balcony into a fourth floor (except for several open areas) with hog sticking, bleeding, washing, shaving, eviscerating and inspection to take place on the new floor, and dehairing, gambrelling and head and offal cleaning on the third.

The necessary major alterations were carried out without interrupting regular work in the hog killing department. Plans were drawn up by the plant supervisory staff and steel was fabricated

and piping, machinery, etc., installed by Kahn workmen.

While operations are outlined in the following paragraphs, the packer reader is urged to study Floor Plans No. 1 and 2 to gain a clear idea of the setup and how it works.

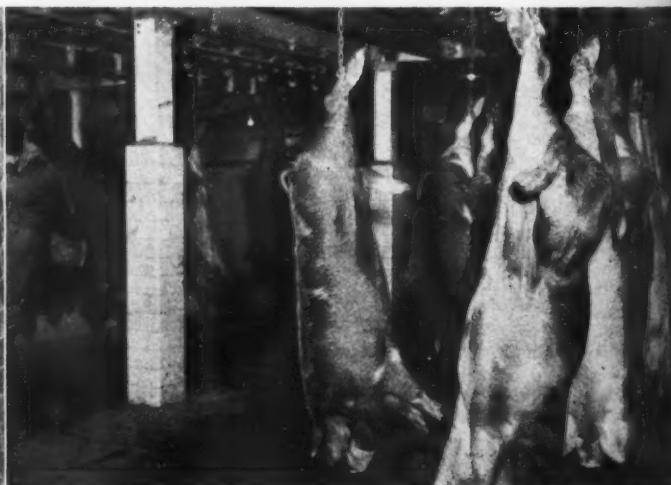
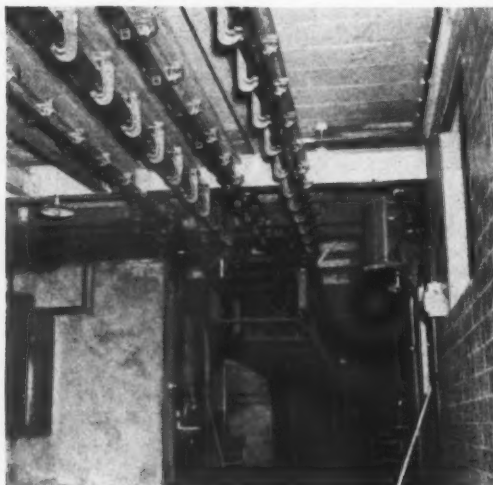
Hogs come up to the killing floor on a double hoist and, after sticking, move on to a double bleeding rail (see Floor Plan No. 1). Hogs travel about 75 ft. on this rail while bleeding; as a result they are exceptionally well bled when they go into the scalding tub. The scalding tub has been made 24 ft. longer and it is now possible to use 137-deg. water in it with good results; water of somewhat higher temperature was used formerly with poorer results. Scalding tub is L-shaped and one man is needed at the bend to keep the hog moving around it.

The scalding tub is slightly below fourth floor level and the hog dehairer, a Jumbo Boss model, and the gambrelling bench are still lower; in fact they may be considered to be on the third floor level.

From the gambrelling bench the hogs are carried up to the fourth floor by conveyor and pass into the hog dressing room (see Floor Plan No. 2). Carcasses are torch-singed, then move past the various shavers, double back and go into the washing bay where they are

HOG BLEEDING RAIL

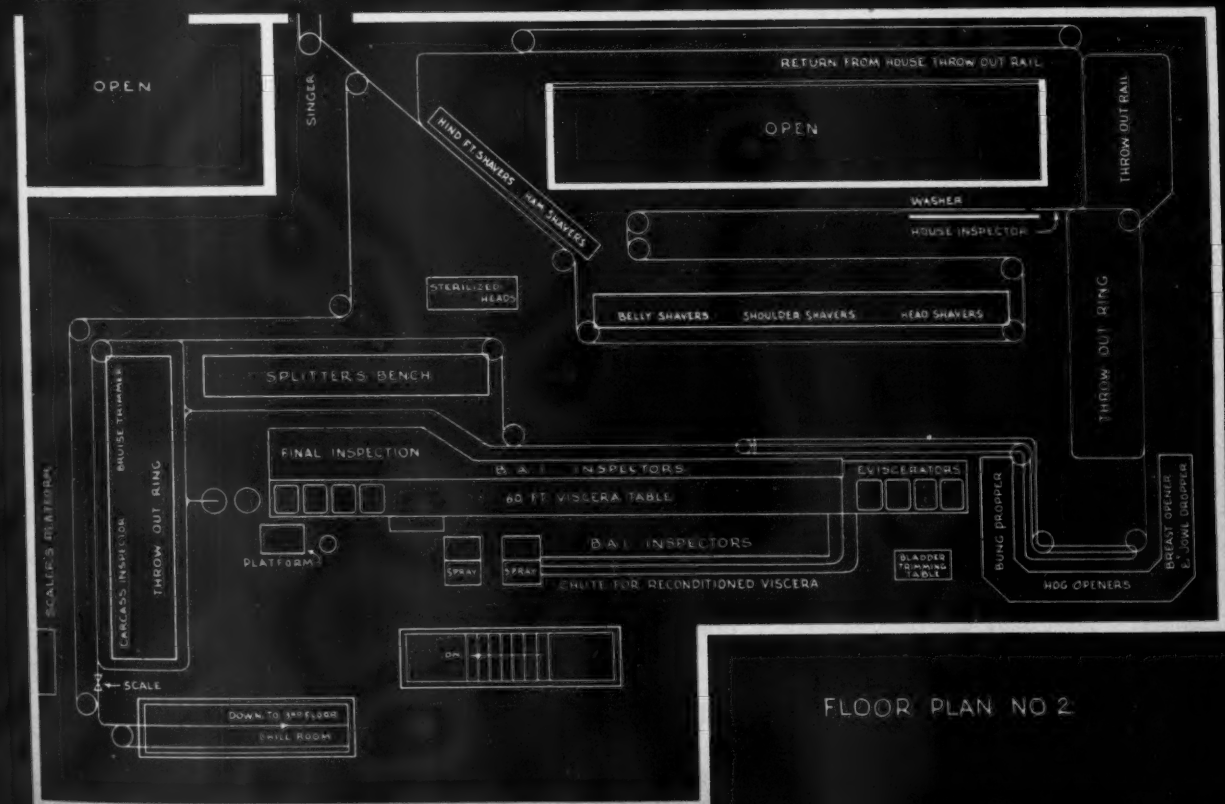
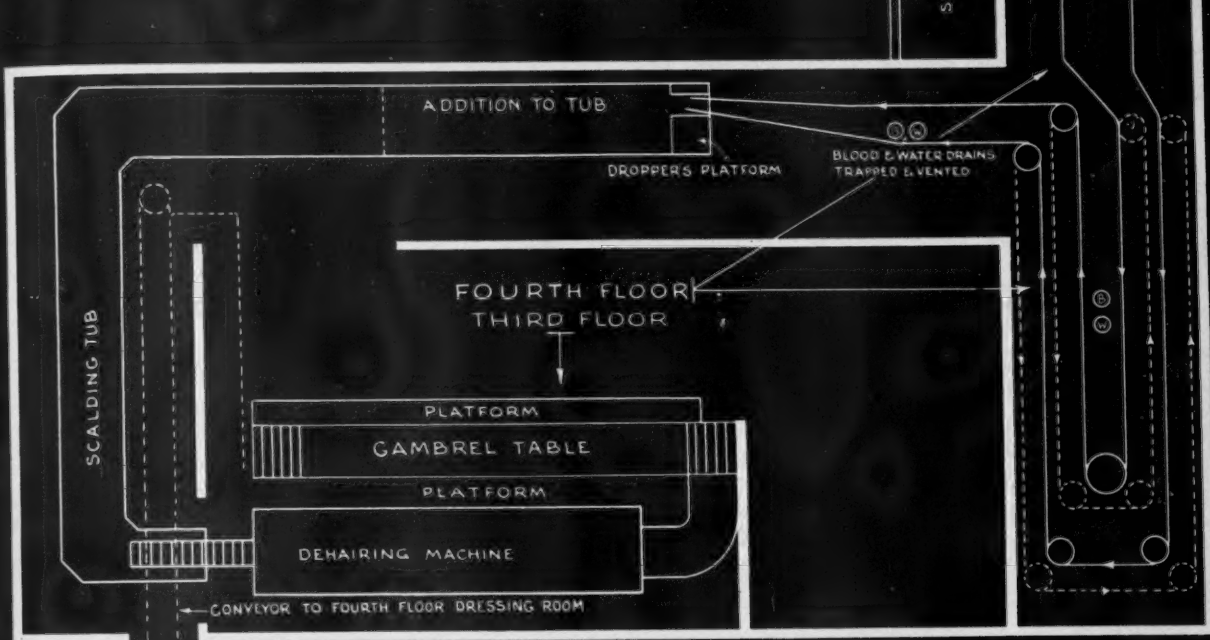
LEFT.—Bleeding rail (before killing began) coming from double hoist. **RIGHT.**—Hogs on bleeding rail move through a long loop with those in right foreground moving to position of those in center background before going into scalding tub. Hogs travel about 75 ft. on the bleeding rail and are well bled before scalding.



NEW HOG KILLING FLOOR AT KAHN PLANT

Floor Plan No. 1 shows fourth floor sticking pen, long bleeding rail and scalding tub, as well as dehairer and gambrelling table on third floor. Hogs move up conveyor at left to singer's position on fourth floor (Floor Plan No. 2) and thence through various operations to conveyor carrying them to third floor chill room. Fourth floor has been expanded from a balcony.

FLOOR PLAN NO. 1



FLOOR PLAN NO. 2



well cleansed with water at 300 lbs. pressure.

Following washing, the hogs pass the house inspector who can pull out any carcasses which are poorly singed or dehaired and send them back by a separate rail to the starting point; this can be done without interrupting the travel of the chain. After this inspection, the hogs are deheaded, opened and eviscerated with the viscera moving along before the BAI inspectors in the regular manner.

Heads and Viscera

Carcasses are then split, inspected, trimmed for bruises, weighed and move by conveyor to the third floor. There the heads are removed and put on a separate conveyor to go to the head working table. The sides are carried on the rail around a corner where the kidney puller, ham facer, leaf lard puller and scraper perform their operations. Sides then go into the chill room.

Viscera are chuted from the fourth floor to the third and the fats are handled in the same manner. Chitterlings are processed in a separate room on the third floor, while condemned and inedible products go to the tank house on the second. Hogs are cut on the third floor after chilling.

Glazed tile is carried almost to the ceiling on interior walls of the new hog dressing floor, as well as half way

up the columns. Glazed tile is also used to form the bases for permanent platforms. The floor is well drained and washup requires little labor; even during the peak killing periods the floor and equipment are clean and there is little steam or odor.

Glass block is skilfully employed, as

KILLING FLOOR VIEWS

- 1.—Looking from foot of viscera table toward head.
- 2.—Workmen's permanent platforms rest on glazed tile supports; floors are concrete-carborundum.
- 3.—Viscera table from head. Note scaler's platform in left background. Scaler stamps carcasses according to weight range as they pass before him.
- 4.—Head shavers', shoulder shavers' and belly shavers' platforms in center foreground; ham shavers' and hind foot shavers' platforms in background.

in the 12 ft. splash wall of the hog washing bay, to insure that outside light coming into the room is not trapped and lost when it strikes interior partitions. A photograph on page 35 illustrates this type of construction. The new killing floor is exceptionally well lighted with daylight supplying most of the illumination. In fact, the killing floor was operated for

several days before workmen noticed that lights had not yet been installed. Fluorescent lighting is used over the viscera table.

The stainless steel viscera table was made by Allbright-Nell Co. Stainless steel is employed on almost all equipment and all chutes, receptacles, etc. are made of this metal.

Several small details of killing floor construction will be of interest to the packer. For example, the permanent platforms for the various workmen were built to levels which were determined best after a number of measurements of employees' heights and working tests. The BAI inspectors' bench is 2 ft. 4 in. high, and the stainless steel viscera table is 5 ft. 5 in. high. Carcass inspectors and bruise trimmers work on a 3-ft. platform and the eviscerators on a 4-ft. bench. All benches and platforms are permanent and have bases of glazed tile with concrete-carborundum floors pierced for drainage.

The carcass weigher's platform is hung from a wall close by the conveyor exit to the third floor. The hogs pass along the rail directly in front of the weigher; he weighs and stamps the hogs according to their weight classifications so that they can be separated in the cooler. This segregation by weight is an aid in the subsequent grading of cuts.

(Continued on page 35.)



DOES THE MEAT PACKER OF TODAY NEED A CHEMIST?

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

III.

IT WAS pointed out in Article II that comparatively few meat packing and sausage manufacturing firms are staffed with chemists and/or bacteriologists and provided with suitable laboratory facilities. The twelve packing companies doing an annual business of \$25,000,000 or more annually are, on the whole, well provided with such technical men.

The next group of 22 companies, each of which does between \$10,000,000 and \$17,000,000 worth of business annually, includes many without chemists, while practically all companies doing \$5,000,000 or less business yearly are without chemists and laboratories. Of course, in terms of volume of product, a rather large proportion of all meat packing products are produced by companies provided with the services of chemists and bacteriologists. However, between one and two thousand meat packing and sausage manufacturing plants entirely lack such facilities.

Who Should Have a Chemist?

The statement just made is not a complete picture of the situation since many packing companies have chemical work done for them by consulting laboratories. These consultants help with specific problems and routine analyses of tankage, blood meal, lard and similar products. In spite of the work performed in commercial laboratories, there is much chemical work left undone in meat plants.

The writer is convinced that all meat packing companies with an annual business of \$10,000,000 or more should have a laboratory and chemist-bacteriologist, or both. This means that the 34 largest companies should be so equipped. Capital outlay would be required in the form of space, equipment and apparatus, but the start can be modest. The most essential equipment need not cost a large sum. The writer has not made a detailed study of costs, but some experience indicates that, after equipment of a small laboratory, an annual expenditure of \$10,000 for salaries, consumable chemicals and replacement of semi-perishable equipment should take care of basic requirements. This sum is but one-tenth of 1 per cent of an annual business of \$10,000,000.

Money expended in this manner should not be considered as a profitless addition to the expense of running the plant since the laboratory can aid many departments in many ways. The laboratory should perform the necessary analytical and control work, cooperate with the superintendent in the control or

improvement of products or in the development of new ones and aid the sales department by supplying information on the properties and uses of the firm's products; specifically, the sales force should know about the use of lard in the home and commercial bakery. Spoilage can be reduced, losses in the form of excessive grease in tankage can be eliminated, better lard can be made and other savings effected by which the laboratory will pay its own way.

An Industry Laboratory

Companies of the size just mentioned will probably find it too expensive to tackle problems of a general nature involving fairly extensive research. Cases will arise where analyses furnished by the plant laboratory differ from those made by a prospective purchaser, and so the matter must be referred to a qualified laboratory. The meat packing company may also wish to compare its ideas on certain problems with those of other experts and may wish to get objective suggestions from a qualified and experienced chemist.

Two methods of serving such needs have proved successful in other industries. One involves the formation of an association of companies with mutual interests (the trade association) and the other calls for the use of a qualified consulting chemist or laboratory.

One of the objectives of the American Meat Institute is to meet the meat processor's needs in this respect. For

this purpose the Institute has set up a department of packinghouse practice and a department of scientific research and has formed the Institute of Meat Packing to take care of the educational and research functions involved. It has also equipped and staffed a service laboratory which performs routine chemical analyses and gives technical advice to the packers submitting samples to it.

Much fundamental research has come out of the research laboratories of the Institute. The chief lines of investigation have been on the causes of spoilage and its prevention, the functions and use of curing agents and the curing process, and the factors affecting the stability of lard and its usefulness as a shortening agent.

Facilities Must Be Used

Of course, the usefulness of the Institute to the industry is directly related to the extent of individual firm's participation in its activities and the manner in which they utilize information developed by it.

The experience of meat chemists in offering their services as consultants in the meat packing field has not been altogether happy, although, as was pointed out previously, these experts have much to offer the packer of moderate size.

The reason probably is that many smaller units in the industry do not know how to use such a consulting service, and the proper fee, for such a service. They often wait to present their problem to a consultant only to find that the trouble has stopped before they can come to terms with him, or before he has a chance to examine the product.

The writer has had three such experiences. In the first case preliminary negotiations were protracted and the spoilage trouble ceased while they were still going on. Perhaps the onset of cool weather had something to do with

(Continued on page 34.)



Processed Meats Output of Record Size in Packer Year

PRODUCTION of processed meats—sausage, loaves, canned meats and sliced bacon—under federal inspection reached new peaks during the packer year ended with October, 1941. Several classifications showed stupendous increases and almost all registered large gains in volume over preceding years.

The record-breaking rate at which American packers are turning out processed and canned meats is in response to the needs of U.S. defense forces and Great Britain, as well as to increased domestic demand resulting from improved consumer purchasing power and the advertising activities of the American Meat Institute.

Gains in output of canned meat food products were most outstanding during the packer year just closed. Total production reached 1,066,293,174 lbs. compared with 721,244,198 lbs. a year earlier. Volume of pork canned almost doubled, totaling 405,383,749 lbs. compared with 272,704,946 lbs. during the 1940 packer year.

There was a significant rise in sausage production with volume totaling 904,563,174 lbs. in 1941 compared with

the previous all-time high of 846,820,220 lbs. during the preceding year. Meat loaf production jumped to 139,027,457 lbs. in 1941 from 118,220,906 lbs. in 1940.

Sliced bacon was the one item in which there was only a slight increase in output; the total for the 1941 packer year was 314,764,372 lbs. against 313,119,482 lbs. during 1940. However, sliced bacon did hold the gains made during preceding years when its price was more favorable to consumption.

Production of canned pork in October was 38,916,810 lbs. against 15,411,280 lbs. during October, 1940. Output of all canned meat food products totaled 112,684,294 lbs. in October against 81,072,071 lbs. in September and 62,938,483 lbs. in October, 1940.

Sausage production reached 84,158,044 lbs. during October compared with 79,018,748 lbs. in September and 83,010,753 lbs. in October, 1940. Output of dried sausage declined seasonally to 9,977,380 lbs. from 10,113,212 lbs. in September; volume was also under that of a year earlier at 10,841,067 lbs. was slightly below October, 1940 at 15-

258,215 lbs., but was considerably above September at 11,504,464 lbs. Smoked and cooked sausage volume climbed to 59,125,954 lbs. during October compared with 56,911,471 lbs. in 1940 and 57,401,072 lbs. in September this year.

Production of sliced bacon in federally inspected plants during October was 29,333,721 lbs. and slightly under September production at 29,638,038 lbs., but was approximately 2 million lbs. greater than in October, 1940. Meat loaf production for October was 1,922,564 lbs. larger than in October, 1940, and 1,006,754 lbs. above September output.

Quantity of each kind of sausage manufactured in October, 1941, compared with 1940 and 1939:

| | Oct. 1941 lbs. | Oct. 1940 lbs. | Oct. 1939 lbs. |
|---------------------------------|----------------------|----------------------|----------------------|
| SAUSAGE— | | | |
| Fresh | 15,054,710 | 15,258,215 | 13,208,847 |
| Smoked and/or cooked | 59,125,954 | 56,911,471 | 51,033,828 |
| To be dried or semidried ... | 9,977,380 | 10,841,067 | 8,365,776 |
| Total | 84,158,044 | 83,010,753 | 72,608,561 |

Total output of sausage products (000 omitted) in packer years, 1941, 1940, and 1939:

| | 1941 M lbs. | 1940 M lbs. | 1939 M lbs. |
|-----------------|----------------|----------------|----------------|
| SAUSAGE— | | | |
| Fresh | 146,337 | 133,688 | 116,828 |
| Smoked | 653,685 | 593,878 | 566,119 |
| Dried | 124,542 | 119,510 | 110,894 |
| Total | 904,564 | 846,821 | 793,511 |

Production of sausage during each month of the 1941 packer year, with comparisons:

| | 1941 lbs. | 1940 lbs. | 1939 lbs. |
|---------------|--------------|--------------|--------------|
| November ... | 70,130,406 | 67,155,268 | 66,612,075 |
| December ... | 66,876,648 | 69,581,307 | 59,432,650 |
| January ... | 70,990,926 | 66,216,941 | 61,138,578 |
| February ... | 63,691,166 | 59,722,810 | 53,478,685 |
| March ... | 67,737,125 | 61,015,994 | 61,163,870 |
| April ... | 73,024,406 | 70,775,267 | 67,674,333 |
| May ... | 85,109,471 | 75,628,700 | 71,676,040 |
| June ... | 79,008,641 | 71,926,589 | 73,282,181 |
| July ... | 85,893,943 | 79,935,413 | 71,359,232 |
| August ... | 80,923,650 | 79,312,385 | 74,988,389 |
| September ... | 79,018,748 | 72,538,802 | 70,090,608 |
| October ... | 84,158,044 | 83,010,753 | 72,608,561 |
| | 904,563,174 | 846,820,220 | 793,510,900 |

Total sausage production under federal inspection during the 1941 packer year, compared with the total for each of the preceding years to 1928, inclusive:

| | lbs. |
|------------|-------------|
| 1941 | 904,563,174 |
| 1940 | 846,820,220 |
| 1939 | 793,510,900 |
| 1938 | 732,480,523 |
| 1937 | 800,363,513 |
| 1936 | 827,929,000 |
| 1935 | 757,707,000 |
| 1934 | 775,639,000 |
| 1933 | 704,187,237 |
| 1932 | 644,236,772 |
| 1931 | 686,390,594 |
| 1930 | 752,399,000 |
| 1929 | 794,926,875 |
| 1928 | 783,344,188 |

Meat and meat food products canned during each month of the 1941 packer year, compared with 1940 and 1939:

| | 1941 lbs. | 1940 lbs. | 1939 lbs. |
|---------------|---------------|--------------|--------------|
| November .. | 71,394,263 | 62,180,538 | 49,752,624 |
| December .. | 68,923,073 | 68,982,896 | 53,616,415 |
| January ... | 94,523,648 | 78,877,836 | 53,877,327 |
| February ... | 85,915,541 | 74,901,825 | 50,268,019 |
| March ... | 90,701,911 | 74,112,092 | 58,188,369 |
| April ... | 80,272,156 | 64,525,832 | 45,763,869 |
| May ... | 87,539,078 | 59,734,558 | 53,153,240 |
| June ... | 83,218,553 | 83,421,590 | 44,907,971 |
| July ... | 87,532,153 | 48,125,642 | 35,763,671 |
| August ... | 88,200,535 | 39,263,686 | 40,058,154 |
| September ... | 81,072,071 | 34,179,700 | 36,005,630 |
| October ... | 112,684,294 | 62,938,483 | 57,458,960 |
| Total | 1,066,293,174 | 721,244,198 | 581,891,575 |

Quantities of meat food products
(Continued on page 26.)

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Statistics on output of various processed meats in October, and the first ten months of the year, compared with 1940, are given in the table below.

| | Oct., 1941 lbs. | Oct., 1940 lbs. | 10 mos. 1941 lbs. | 10 mos. 1940 lbs. |
|---|--------------------|--------------------|-------------------------|-------------------------|
| Meat placed in cure: | | | | |
| Beef | 14,399,934 | 13,143,558 | 108,529,000 | 95,591,000 |
| Pork | 238,707,836 | 250,306,177 | 2,355,534,000 | 2,399,936,000 |
| Smoked and/or dried meat: | | | | |
| Beef | 4,631,293 | 4,864,159 | 50,023,000 | 42,924,000 |
| Pork | 141,008,288 | 168,729,056 | 1,413,647,000 | 1,512,986,000 |
| Bacon sliced | 29,333,721 | 27,487,836 | 266,627,000 | 267,879,000 |
| Sausage: | | | | |
| Fresh finished | 15,054,710 | 15,258,215 | 117,868,000 | 108,499,000 |
| Smoked and/or cooked | 59,125,954 | 56,911,471 | 544,687,000 | 506,901,000 |
| Dried or semi-dried | 9,977,380 | 10,841,067 | 100,002,000 | 101,685,000 |
| Total sausage | 84,158,044 | 83,010,753 | 767,557,000 | 720,085,000 |
| Meat loaves, head-cheese, chili con carne, jellied products: | | | | |
| Beef | 14,605,771 | 12,683,207 | 118,119,000 | 99,647,000 |
| Cooked meat: | | | | |
| Beef | 429,526 | 643,192 | 5,642,000 | 6,107,000 |
| Pork | 19,987,558 | 22,314,326 | 216,631,000 | 202,640,000 |
| Canned meat and meat products: | | | | |
| Beef | 12,034,233 | 8,921,992 | 87,569,000 | 61,662,000 |
| Pork | 38,916,810 | 15,411,280 | 352,368,000 | 229,220,000 |
| Sausage | 11,501,016 | 2,793,496 | 68,520,000 | 30,539,000 |
| Soup | 26,313,026 | 21,779,434 | 213,342,000 | 167,895,000 |
| All other | 23,919,209 | 14,032,281 | 179,175,000 | 100,764,000 |
| Total canned meat | 112,684,294 | 62,938,483 | 900,974,000 | 590,080,000 |
| Lard: | | | | |
| Rendered | 114,135,336 | 114,789,050 | 1,068,222,000 | 1,199,963,000 |
| Refined | 119,116,173 | 108,063,220 | 940,658,000 | 890,505,000 |
| Canned | 644,659 | 52,341 | 10,958,000 | 52,000 |
| Rendered pork fat¹ | | | | |
| Rendered | 13,334,188 | | 125,719,000 | |
| Refined | 8,959,077 | | 63,229,000 | |
| Canned | 609,144 | | 3,916,000 | |
| Oil stock | 14,099,065 | 10,440,632 | 115,998,000 | 88,334,000 |
| Edible tallow | 5,952,629 | 5,689,961 | 57,098,000 | 53,517,000 |
| Compound containing animal fat | 18,482,045 | 21,171,898 | 106,456,000 | 165,879,000 |
| Oleomargarine containing animal fat | 4,568,320 | 4,046,533 | 42,245,000 | 34,924,000 |
| Miscellaneous | 9,632,360 | 1,341,671 | 33,890,000 | 13,372,000 |

¹Previously included with lard.

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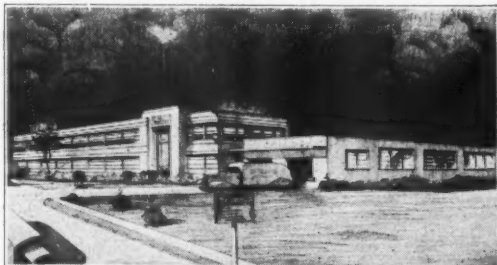
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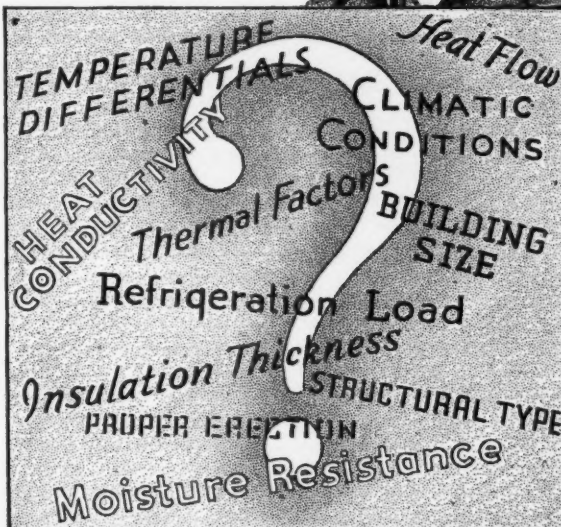
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Up and down the MEAT TRAIL

Wilson to Fete 4-H Boys and Girls for 24th Time

Final arrangements for the entertainment of 2,000 prize-winning 4-H club farm boys and girls and their leaders during the national 4-H club congress, which runs concurrently with the International Livestock Exposition at Chicago, November 29 to December 6, were completed this week by the national committee at a special meeting with Thos. E. Wilson, chairman, and Guy L. Noble, managing director.

High point of the week's activities for the delegates, representing 47 states and Canada, will be the twenty-fourth annual Thos. E. Wilson day at the Medinah temple on December 1, when an afternoon of entertainment will precede a dinner at which Mr. Wilson will play host.

During the party on December 1, winners of six college scholarships given by Mr. Wilson will be announced. This portion of the program will be broadcast over a coast-to-coast CBS network at 3:45 CST. Gene Autry, cowboy star, Gene Tunney, former heavyweight boxing champion, Gene Sarazen, veteran golf champion, and Floyd Wise, 1941 national corn husking champion, will be present at the party as guests.

Packer Team Triumphs for Meat on Radio Quiz Show

Four Swift & Company men, hearty meat-eaters, were victorious over four feminine vegetarians on the "Battle of the Sexes" radio quiz program broadcast nationally by NBC on November 18. Groomed for the show by George E. Mitchell, Swift district manager for New York, the winning team consisted of F. J. Brest, sales manager, West Harlem market, Howard Baker, sales representative, West Harlem market, and James W. Dowling and W. F. Irwin, credit men from the central office. For their success in upholding the honor of the male sex and the meat-eaters, each of the men won two wrist watches—one for his own use and one for his wife.

Chicago Packers Plan Dinner

Chicago Meat Packers and Wholesalers Association will stage its eighth annual dinner dance on December 6 at the Medinah club (formerly Chicago Towers club). The affair, which last year drew an attendance of more than 900 Chicago packers and their friends, will get under way at 8 p. m. for an evening of entertainment, dining and dancing, and indications are that attendance will be up to the usual high level. Max Rothschild, president, M. Roths-

child & Sons, and William Youngblood, Glenn & Anderson Co., are in charge of arrangements for the dinner dance. Officers of the Chicago packer organization include Arthur C. Beahm, Beahm Provision Co., president, Michael Britten, Peter Britten Sons, vice president, and Carl Rothschild, M. Rothschild & Sons, secretary.

Auge Workers Get Bonus

Employees of the Ed. Auge Packing Co., San Antonio, Tex., whose periods of service with the company extend six months or longer, received a total of more than \$8,000 in bonus payments for the fiscal year ended October 31. Ed. Auge, owner of the company, announced recently when the fourth quarterly bonus was distributed.

The company has been distributing bonuses to its employees for the past four years, Mr. Auge stated.



350-LB. DEER SHOT BY PACKER

Louis Matis (right), general manager, Martinic Meat Packing Co., Scotia, N. Y., bagged this 8-point, 350-lb. deer in New Brunswick recently. So heavy was the animal that Mr. Matis and his hunting companion, Joseph Wayto of Schenectady, had to find a horse to drag it from the woods. U. S. customs officials said the deer was the largest brought into the U. S. this year.

Personalities and Events Of the Week

Hide & Leather Association of Chicago will hold its annual banquet on December 12 at the Palmer House. George H. Elliott is chairman of the committee arranging the entertainment, which will include a floor show.

Open house program staged by Saratoga Meat Products Co., Chicago, at its new plant on November 25 was "a howling success," according to Crist Lisberg, president, who was assisted as host by D. F. Brown, vice president, and members of the Saratoga staff. Despite the fact that between 2,000 and 2,500 retailers, independent butchers, and delicatessen men and their families accepted the company's invitation to inspect the gleaming new plant, all were adequately fed and entertained.

Morris Resnick, 62, president of the Quality Packing Co. and Morris Resnick, Inc., packers, died on November 18 at his home in Milwaukee. Mr. Resnick had been associated with the meat industry in Milwaukee for 45 years.

Bloomfield Packing Co., 436 Pearl st., Pittsburgh, plans to leave its present plant and open with appropriate ceremonies about May 1 in the former Frank Kuhn plant on East st. in North Side Pittsburgh, it is reported. Under arrangements completed by M. Gross, manager, on November 22, the remodeling of the plant will include the installation of new hoists and refrigeration equipment.

Murdock Campbell, beef department, Wilson & Co., New York, is receiving the congratulations of his associates on the arrival of a daughter on November 24.

Lesley McCreath, jr., was recently transferred from Philadelphia to become manager of the Scranton, Pa., branch of Swift & Company.

The Sioux Falls, S. D. plant of John Morrell & Co. played host on November 18 to members of the Minnehaha county bar association. After breakfasting at the plant, the lawyers made an inspection tour of its facilities.

John O'Hern, a member of Armour and Company's police department at the Chicago plant, retired from service November 29 after 54 years on the job. For a long period, Mr. O'Hern guarded the cashier's cage on the fourth floor of the general office.

William Westhoff, 76, since 1893 a member of the Westhoff & Robinson wholesale meat partnership at Saginaw, Mich., died on November 19 after an illness of five weeks. Born in Westphalia,

Germany, Mr. Westhoff came to Saginaw in 1887, later forming the meat business with James Robinson.

A check for \$49,697.01 was paid by Geo. A. Hormel & Co., Austin, Minn., to D. G. Johnson, Emmetsburg, Ia., farmer, for 419 Herefords fed on his 1,100-acre farm. It was the third largest livestock check ever paid by the company to an individual.

J. A. Raulerson, packinghouse broker of 713 Callowhill st., Philadelphia, was included in a "Who's Who in and about Philadelphia" compilation in the November 23 issue of the *Philadelphia Dispatch*. Before establishing his own business five years ago, Mr. Raulerson was affiliated with Armour and Company and was in the supply field.

The Rochester Packing Co., Rochester, N. Y., has received special recognition for the safe driving record established by its truck drivers during the past year.

More than half a million pounds of canned corned beef which recently arrived at Seattle from Argentina was condemned by the quartermaster section of the U. S. Army's general depot. Cans were bulged and broken, with the meat badly deteriorated.

Roy Brahm, Ed. Brahm, jr., Co., Pittsburgh, Pa., who has been ill for the past two months, plans to visit Mercy hospital for a couple of weeks.

Something new in sitdown strikes was recorded in Linden, N. J., recently, when several rabbis, members of the Schachters union of New York City, staged a successful strike for a salary increase of \$5 per week at a plant there. The work interruption was of short duration.

August Knoechel, 75, an employee of Armour and Company for 25 years, died on November 17 at his home in Milwaukee. A native of Germany, he came to the U. S. 59 years ago. He was affiliated with Cudahy Packing Co. for 15 years before joining Armour.

One of the first buildings used as a meat packing plant at So. Omaha, Neb., the old Armour and Company hog killing building, is being razed. Abandoned in 1939 when the present hog processing plant was built, the structure has been pronounced a fire hazard.

Victor Stransky, formerly general agent in Vienna, Austria, for Goossens & van Rossem, Rotterdam, and head of Robert Stransky & Co., of Vienna, which imported large quantities of fat backs, casings and other packinghouse products prior to the German invasion, is now located in New York City. He has built up a casing importing business with South America which he intends to develop further.

Plans for construction of a \$150,000 addition to the oil refinery of A. E. Staley Mfg. Co., Decatur, Ill., have been announced by E. K. Scheiter, vice president. Addition will house deodorizing and other units used in refining crude corn oil and soybean oil.

Officials of Neuhoff Packing Co., Salem, Va., met with a group of citizens at Wilson, N. C., recently to perfect



GIANT RED HOT ON GOOD WILL MISSION

This 40-lb. frankfurter, produced by Hygrade Food Products Corp., recently was sent by Gustavo Rivas, Guatemalan consular official in New York, to Jorge Ubico, president of Guatemala, in connection with the opening of the gala National Guatemala Fair. In photo (l. to r.) are Louis Rosin, manager of Hygrade's Brooklyn plant; two Guatemalan señoritas in native costume; Leo Reisman, whose orchestra flew to the fair for a command performance; Gustavo Rivas, and J. J. Finnerty, Hygrade's Newark manager.

plans for the establishment of a \$200,000 packing plant in Wilson. Local backers, it is reported, will take \$75,000 worth of preferred stock in the enterprise.

J. Thomas Wray, 38, formerly secretary of the Kansas City livestock exchange, died November 18 at Bethany hospital, Kansas City, Kans. He had been in failing health for some time. Mr. Wray succeeded Glen Stebbins as secretary of the exchange in 1934, serving until 1937.

George C. Hopkins, jr., Dallas, Tex., plans to start soon on the construction of a small meat packing plant in the northern part of the state.

Movies of processing operations in the Buenos Aires, Argentina, plant of Armour and Company were included in a sequence of films shown before a Ro-

tary club meeting in Chicago this week by Julian Bryan, traveler and lecturer. The packing plant scenes were shown in connection with a pictorial description of livestock raising, largest industry in Argentina.

C. T. Richardson, construction department, Swift & Company, Boston, was a visitor to New York during the week.

A 180-acre farm about seven miles from Madison, Wis., and a strip of land measuring 55 ft. square along Aberg ave. and the Milwaukee Railroad tracks have been transferred to Oscar Mayer & Co., Madison. Officials of the plant state that the firm has no immediate plans for the farm.

Hammond Standish & Co., Detroit, has registered its Greenfield and Tendermild trade marks in the office of the secretary of state, Albany, N. Y.

ATTEND NEW MARKET DEBUT

Meat situation appears in good hands as W. J. Sicard (right), district manager, Wilson & Co., and George Rector, famous authority on good eating and now food consultant for the company, confer with Sam Cooke (left), president, Penn Fruit Co., when latter organization celebrated opening of "biggest food market in America" recently with a party at the Warwick hotel, Philadelphia. Other Wilson officials also attended the event. The Penn store will handle 4,500 food items.



FIRST LINE OF DEFENSE

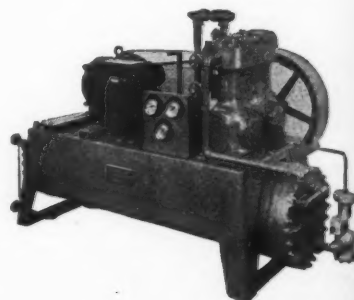
*Against high
refrigerating cost!*

THE vital importance of nutritious food as a national defense measure has been strongly emphasized by the National Nutrition Conference for Defense held in Washington, D. C., recently.

It is especially important that plenty of meat and other nutritious foods be made available to the low income groups who need them most. This means that prices should be kept as low as possible.

In view of actual and potential price increases now confronting meat packing plants, low-cost refrigeration is a more important factor than ever in keeping the prices of meat low. That's why BAKER'S modernized Ammonia Refrigerating Units are particularly well suited for the present emergency because they operate at the lowest cost in BAKER'S history!

They offer many other advantages, too—dependable, trouble-free performance; unusually small floor space requirements; quick, easy installation; and a range of sizes to fit the requirements of any meat packing plant. Start saving on refrigeration immediately by installing BAKER Ammonia Units. Write for details.



BAKER ICE MACHINE COMPANY, INC.
1514 EVANS ST. OMAHA, NEBRASKA
SALES AND SERVICE IN PRINCIPAL CITIES

AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

MAKE THIS JUMBO PORK ROLL



Pork Sausage Meat in Heavy Duty ZIPP Casings

Now you can put up your pork sausage meat in this handy, handsome, fast-selling package. Heavy-Duty ZIPP Casings have plenty of strength to carry a three or five pound load . . . and won't weaken from penetration of moisture or fat. They're sanitary, cheaper than cloth bags, and can be much more attractively printed. Ask us for Heavy-Duty samples . . . for pork sausage or other large sausages.



IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

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EFFICIENCY PLUS

. . . Plus a finer, juicier, better looking product — a product that brings greater sales volume. And this at a lower cost comes



Nirosta
Ham Boiler

with the high efficiency that has made ADELMANN equipment the outstanding favorite with meat packers.

Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

"Adelmann — The kind your ham makers prefer"

HAM BOILER CORPORATION

Office and Factory—Port Chester, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

1916 — Our Twenty-fifth Anniversary — 1941

Engineering is Vital Factor in Good Unit Cooler Results

IN the few years since its introduction the unit cooler has been universally accepted by packers and sausage manufacturers as ideal equipment for maintaining proper conditions for product preservation in meat plant coolers. Ease of installation, high cooling efficiency and simplicity of control are some of the characteristics of this machine which have gained for it the packer's favor over other equipment.

It is not difficult to understand the principles of operation of the unit cooler, its ability to maintain desired percentage of relative humidity and its maintenance requirements. However, one misconception seems to be quite generally held by users of this device. This is the belief that obtaining proper conditions of temperature, relative humidity and air movement is solely a matter of equipment.

ment which must be used to fit any particular situation. If the unit cooler is selected it is usually because of its simple construction and the ease with which its operations can be controlled automatically, but its use is not compulsory. Wherever fans and coils can be applied to a refrigeration job, the proper conditions of temperature, humidity and air movement can be obtained.

During the early days of the unit cooler unsuccessful installations were almost as numerous as successful ones. The difficulty lay in the fact that these machines were often purchased without much knowledge of their capabilities and limitations, and little or no regard was given to the existing conditions and those to be maintained.

Exceedingly few instances of unsatisfactory unit cooler performance were

conditioned room in the meat plant. The problem is one of adapting and operating this equipment to give the exact results desired.

Planning an air conditioning system to obtain specific results is not a difficult task for the trained and experienced refrigerating engineer; however, it is beyond the capabilities of most packers and they should not attempt to do the job. This cannot be emphasized too strongly. Every packer should place his refrigerating and air conditioning problems in the hands of someone who has training and experience to solve them satisfactorily.

There are two ways in which the packer or sausage manufacturer can purchase air conditioning equipment with satisfactory results:

1.—He can have an engineer make a survey of the location in which the equipment is to be used, report the existing conditions to the equipment manufacturer and place the order for the needed machines and apparatus as specified by the engineer.

2.—He can make the manufacturer responsible for the entire problem of providing suitable equipment for any cooler or processing room. The manufacturer will send his engineer to the plant to obtain the information required to plan the installation. From these data the manufacturer can construct or adapt equipment to fit the packer's particular requirements.

Packer's Responsibility

Under the first method the packer accepts some responsibility for successful results by supplying the data on which the installation is planned. When the equipment manufacturer undertakes the job of compiling data and planning the installation, the packer's responsibility is limited to payment after the equipment has been installed, tested and found to meet all specifications of design, construction and operation.

Most packers purchase refrigerating equipment under the second plan. Most manufacturers of unit coolers prefer to accept full responsibility for any installation—that is, they prefer to survey conditions as well as provide the equipment. They employ sales engineers who are trained in planning air conditioning installations and they feel that errors are reduced to a minimum when experienced salesmen are on the job.

The problem of obtaining satisfactory air conditioning equipment is relatively simple. Chances for error in the collection of basic engineering data, and in the selection of equipment, are reduced to a minimum. The packer accepts the apparatus only after it has demonstrated its ability to give the desired results.

GOOD MOOS.—The American Dairy Association is tying in with meat. It plugs cheese with meat, evaporated milk with meat, butter with steak.



BATTERY OF UNIT COOLERS IN HOG CHILL ROOM

"What kind of a unit cooler shall I purchase to prevent shrink and loss of color in my smoked meat hanging room," is a typical question by a unit cooler purchaser.

There must be mechanical equipment to produce refrigeration, maintain uniform temperature in all portions of a room and hold relative humidity at the level most satisfactory for maintenance of product quality. The purchase of the correct equipment is important, therefore. However, the best-designed and constructed unit cooler may fail to give the desired results if it is not suitable for the location in question, or if it is not operated properly.

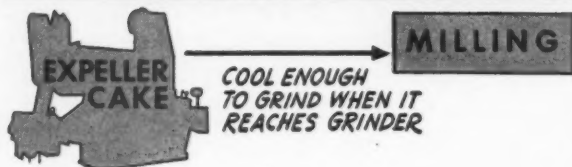
There is no one type or kind of equip-

due to faults in the equipment. Today, without any fundamental change in design or construction from those early models, probably not one cooler in one hundred installations is unsatisfactory—if planned by air conditioning or refrigerating engineers.

Packers and sausage manufacturers who are planning to use air conditioning and refrigerating equipment in chill rooms and coolers need keep only one point in mind to obtain satisfactory results. It is: Engineering is the most important factor in obtaining and maintaining proper conditions of temperature, relative humidity and air movement. Suitable equipment is available to serve every refrigerated or air-



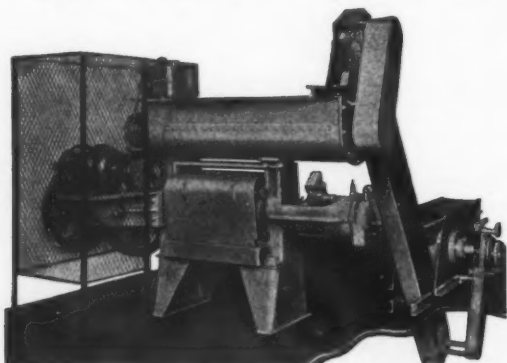
STOP AGEING crackling cake



● Why age crackling cake if it isn't necessary? If you have plenty of space, perhaps you can afford to send crackling cake to storage for ageing. Remember every day in storage costs you money—cake cannot be sold until ground, nor ground until aged. And of course there's the extra handling to consider, too. But if you are pressed for space and want to hold your labor costs to a minimum and want to avoid tying up capital in ageing cake, then investigate Anderson Crackling Expellers.

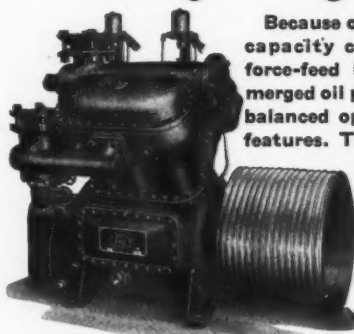
Expeller cake is usually cool enough to grind by the time it reaches the grinder. No storage or ageing, no extra handling, is required. This is streamlined production. With an Expeller your cracklings are ready for shipping when milled and they can be ground as soon as they reach the grinder. These economies in the use of Anderson Expellers account for the fact that many plants save from \$3,000 to \$10,000 a year by using Expellers. If you think savings like these are worthwhile, write for complete facts and figures on the production of Anderson Expeller cracklings.

THE V. D. ANDERSON CO.
1937 West 96th Street • Cleveland, Ohio



Smoother Running with **Eclipse**

Refrigerating Machinery



Because of automatic unloaders, capacity controls, Flexo-Seals, force-feed lubrication from submerged oil pump, safety heads, and balanced operation—among other features. Three sizes: 3, 4, and 6 cylinders. Capacities up to 60 tons. Write for Bul. 100-B. Some good territories still open for distributors.

FRICK CO.
Waynesboro, Penna.

BEMIS BEEF OR NECK WIPES

Exceptionally absorbent pads, 4 to 6-ply cheese cloth stitched together. Also made of stockinette. Send for free samples. Bemis quality, prices and prompt service will please you.

BEMIS BRO. BAG CO.
ST. LOUIS • • • BROOKLYN



The New FRENCH COOKER

Interests You Because
IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT

We invite your inquiries

**The French Oil Mill
Machinery Company**

Piqua

Ohio

Army Distributes Meat Awards Among 15 Firms

Fifteen packing companies have been awarded contracts totaling \$892,481.24 for supplying the army with boneless beef, "defense" ham and bacon, sliced dried beef and canned pork sausage, it was announced this week by the Chicago Quartermaster Depot. The largest award listed went to Armour and Company, which received an order for 836,440 lbs. of boneless beef valued at \$191,421.43, while Geo. A. Hormel & Co. was second with 350,000 lbs. of canned pork sausage valued at \$115,705.

Companies participating in awards announced this week by the Chicago Depot are:

| BONELESS BEEF | | |
|---------------------------------|----------------|--------------|
| Firm | Amount lbs. | Value |
| Armour and Company..... | 836,440 | \$191,421.43 |
| Swift & Company..... | 386,000 | 88,763.50 |
| Cudahy Packing Company.. | 164,500 | 39,882.10 |
| Hygrade Food Products Corp..... | 128,000 | 29,469.60 |
| East Tennessee Packing Co. | 90,000 | 20,691.00 |
| Houston Packing Co..... | 86,820 | 19,586.27 |
| Abraham Bros. Packing Co. | 60,000 | 13,938.80 |
| Cook Packing Co..... | 44,000 | 10,876.80 |
| Peyton Packing Co..... | 22,000 | 5,088.00 |
| Rath Packing Co..... | 22,000 | 4,987.40 |
| Total | 1,839,760 | \$424,063.10 |

| SMOKED HAM | | |
|-------------------------|----------------|--------------|
| Firm | Amount lbs. | Value |
| Armour and Company..... | 270,000 | \$ 65,522.50 |
| Swift & Company..... | 180,000 | 48,200.00 |
| Cudahy Bros. Co..... | 150,000 | 34,815.00 |
| Total | 600,000 | \$148,537.50 |

| BACON | | |
|-----------------------|----------------|--------------|
| Firm | Amount lbs. | Value |
| Illinois Meat Co..... | 250,056 | \$ 58,038.00 |
| Cudahy Bros. Co..... | 270,000 | 51,021.00 |
| Swift & Company..... | 30,000 | 5,580.00 |
| Total | 550,056 | \$114,639.00 |

| SLICED DRIED BEEF | | |
|----------------------------|----------------|--------------|
| Firm | Amount lbs. | Value |
| United Packers, Inc..... | 36,000 | \$ 18,733.20 |
| Republic Food Products Co. | 24,000 | 13,574.40 |
| Cudahy Bros. Co..... | 21,500 | 11,516.04 |
| Cudahy Packing Co..... | 10,500 | 6,888.00 |
| Total | 93,000 | \$ 50,711.64 |

| CANNED PORK SAUSAGE | | |
|--------------------------|----------------|--------------|
| Firm | Amount lbs. | Value |
| Geo. A. Hormel & Co..... | 350,000 | \$115,705.00 |
| Cudahy Packing Co..... | 150,000 | 42,955.00 |
| Total | 480,000 | \$158,660.00 |

SEPTEMBER MEAT CONSUMPTION

Federally inspected meats available for consumption in September, 1941:

| | Total Consumption, lbs. | Per Capita lbs. |
|-------------------------|-------------------------------|-----------------------|
| BEEF AND VEAL | | |
| September, 1941..... | 592,169,000 | 4.44 |
| September, 1940..... | 456,800,000 | 3.45 |
| 9 months, 1941..... | 4,692,898,000 | 35.27 |
| 9 months, 1940..... | 4,140,758,000 | 31.37 |
| PORK (INC. LARD) | | |
| September, 1941..... | 637,395,000 | 4.78 |
| September, 1940..... | 651,872,000 | 4.93 |
| 9 months, 1941..... | 5,516,546,000 | 43.74 |
| 9 months, 1940..... | 5,360,398,000 | 44.40 |
| LAMB AND MUTTON | | |
| September, 1941..... | 62,276,000 | .47 |
| September, 1940..... | 57,848,000 | .44 |
| 9 months, 1941..... | 560,478,000 | 4.22 |
| 9 months, 1940..... | 515,075,000 | 3.92 |
| TOTAL | | |
| September, 1941..... | 1,291,840,000 | 9.69 |
| September, 1940..... | 1,166,520,000 | 8.82 |
| 9 months, 1941..... | 11,069,922,000 | 88.23 |
| 9 months, 1940..... | 10,516,225,000 | 76.69 |
| LARD | | |
| September, 1941..... | 115,369,000 | .87 |
| September, 1940..... | 110,954,000 | .84 |
| 9 months, 1941..... | 891,152,000 | 6.71 |
| 9 months, 1940..... | 848,008,000 | 6.40 |

Consumer Demand To Rise During Next Few Months

The demand for meat and other farm products is expected to show some improvement over recent levels during the next few months, says the U. S. Bureau of Agricultural Economics. After allowing for seasonal movements, some additional increase in industrial production and employment should occur during the winter, bringing further gains in consumer income. Food-for-defense purchases are expected to be increased, and some recovery from the recent slump in speculative demand is indicated.

The slowing of improvement in consumer demand in recent months has resulted from changes of only about seasonal proportion in industrial production and industrial employment. There has been a continued steady advance in food-for-defense buying.

In future months the reduction in output of some civilian industrial goods is expected to become more pronounced but increases in defense output probably will be sufficient to result in a rise in the seasonally corrected Federal Reserve index of industrial production. Defense expenditures have been increasing about \$200,000,000 per month since July and in October totaled \$1,527,000,000 compared with \$287,000,000 a year earlier. The physical volume of processed goods represented by defense and exports is estimated to have been more than twice as large in October as a year earlier.

Although the growth in defense production recently has been at the expense of durable civilian goods—automobiles, household equipment, private housing, etc.—the average earnings of

industrial workers have increased steadily, probably as a result of higher average wage payments in defense jobs and increased overtime payments. As a result of this situation, consumers' buying power has continued to increase.

The pressure of improving demand probably will cause the farm and food products to again join the general advance in commodity prices, but the rise in them is likely to be much more moderate than during most of 1941. Non-agricultural commodity prices have continued to advance during the past two months but at a more moderate rate than before. The rise has been held in check by price ceilings and priority limitations on civilian demands for the principal commodities which are scarce.

MEAT IMPORTS AT NEW YORK

Imports for the period November 13 to November 18, inclusive, at New York:

| Point of origin | Commodity | Amount lbs. |
|---|-----------|----------------|
| Argentina—Canned corned beef..... | | 306,003 |
| Canada—Fresh chilled lamb livers..... | | 240 |
| —Pork sausage..... | | 884 |
| —Fresh chilled beef livers..... | | 697 |
| —Dry salt pork..... | | 280 |
| —Fresh frozen beef livers..... | | 49,572 |
| —Fresh frozen beef tongues..... | | 3,108 |
| New Zealand—Fresh frozen calf livers..... | | 66,620 |
| —Fresh frozen beef cuts..... | | 146,246 |
| —125 fresh frozen beef carcasses..... | | 82,848 |

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 22, 1941:

| | Week Nov. 22 | Previous week | Same week '40 |
|------------------------------|-----------------|------------------|------------------|
| Cured meats, lbs. 20,221,000 | 21,951,000 | 15,981,000 | |
| Fresh meats, lbs. 52,738,000 | 67,793,000 | 61,407,000 | |
| Lard, lbs. 9,890,000 | 8,495,000 | 6,432,000 | |

ALL WEIGHTS CUT OUT AT SMALL LOSS

(Chicago costs and prices, first four market days of week.)

Average hog costs at Chicago were down a little from last week and this week's product values declined in about the same ratio. Cut-out results on all weights were little changed from a week earlier; the loss on light butchers was slightly greater and the losses on medium and heavy hogs were a little smaller.

| —180-220 lbs.— | | | | —220-240 lbs.— | | | | —240-270 lbs.— | | | |
|-----------------------------------|---------------------|-------------------------------|----------------|---------------------|---------------------|-------------------------------|-------|---------------------|---------------------|-------------------------------|--|
| Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | | Pct. live wt. | Price per lb. | Value per cwt. alive | |
| Regular hams..... | 14.00 | 18.3 | \$2.56 | 18.80 | 19.2 | \$2.51 | 13.70 | 18.2 | \$2.49 | | |
| Picnics..... | 5.70 | 17.6 | 1.00 | 5.50 | 17.6 | .97 | 5.40 | 17.6 | .95 | | |
| Boston butts..... | 4.00 | 19.0 | .76 | 4.00 | 19.0 | .76 | 4.00 | 18.7 | .75 | | |
| Loins (blade in)..... | 9.90 | 16.7 | 1.65 | 9.70 | 16.7 | 1.62 | 9.70 | 16.7 | 1.62 | | |
| Bellies, S. P..... | 11.00 | 15.0 | 1.65 | 9.70 | 14.7 | 1.43 | 8.29 | 13.8 | 1.13 | | |
| Bellies, D. S..... | 1.00 | 7.8 | .08 | 2.00 | 11.0 | .22 | 4.00 | 11.0 | .44 | | |
| Fat backs..... | 2.80 | 9.6 | .27 | 3.00 | 9.6 | .29 | 3.50 | 9.6 | .32 | | |
| Plates and jowls..... | 2.10 | 10.0 | .21 | 2.20 | 10.0 | .22 | 2.10 | 10.0 | .21 | | |
| Raw leaf..... | 12.40 | 10.1 | 1.25 | 11.30 | 10.1 | 1.14 | 10.60 | 10.1 | 1.07 | | |
| P. S. lard, rend, wt..... | 1.60 | 14.3 | .23 | 1.50 | 14.3 | .21 | 1.50 | 11.3 | .17 | | |
| Trimnings..... | 8.00 | 11.4 | .94 | 2.80 | 11.4 | .32 | 2.80 | 11.4 | .32 | | |
| Feet, tails, neckbones..... | 2.00 | 14 | .28 | 2.00 | 14 | .28 | 2.00 | 14 | .28 | | |
| Offal and miscellaneous..... | | | .46 | | | .46 | | | .46 | | |
| TOTAL YIELD AND VALUE..... | 69.50 | \$10.60 | 70.50 | \$10.50 | 71.50 | \$10.42 | | | | | |
| Cost of hogs per cwt..... | | \$10.09 | | \$10.10 | | \$10.10 | | | | | |
| Condemnation loss..... | | .05 | | .05 | | .05 | | | | | |
| Handling and overhead..... | | .50 | | .51 | | .46 | | | | | |
| TOTAL COST PER CWT..... | \$10.73 | | \$10.66 | | \$10.61 | | | | | | |
| ALIVE..... | 10.60 | | 10.50 | | 10.42 | | | | | | |
| TOTAL VALUE..... | 10.60 | | 10.50 | | 10.42 | | | | | | |
| Loss per cwt..... | | .13 | | .16 | | .19 | | | | | |
| Loss per hog..... | | .10 | | .21 | | .26 | | | | | |

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., November 27, 1941.

REGULAR HAMS

| | Green | *S.P. |
|-------------|----------------|-------|
| 8-10 | 20 @20% | 20% |
| 10-12 | 20 | 20% |
| 12-14 | 19 @19% | 19% |
| 14-16 | 18 1/2 @18 1/2 | 19% |
| 10-16 range | 18% | |

BOILING HAMS

| | Green | *S.P. |
|-------------|--------|-------|
| 16-18 | 18 1/2 | 19% |
| 18-20 | 18 1/2 | 19% |
| 20-22 | 18 1/2 | 19% |
| 16-20 range | 18 1/2 | |
| 16-22 range | 18 1/2 | |

SKINNED HAMS

| | Fresh & Fr. Frsn. | *S.P. |
|---------------------|-------------------|-------|
| 10-12 | 21 | 21% |
| 12-14 | 20 1/2 | 20% |
| 14-16 | 20 1/2 | 20% |
| 16-18 | 20 | 20% |
| 18-20 | 20 1/2 | 20% |
| 20-22 | 20 1/2 | 20% |
| 22-24 | 20 1/2 | 20% |
| 24-26 | 20 1/2 | 20% |
| 26-30 | 19 1/2 | 19% |
| 25-up, No. 2's inc. | 19 1/2 | 19% |

PICNICS

| | Green | *S.P. |
|--------------------|------------|--------|
| 4-6 | 17 1/2 @18 | 18 1/2 |
| 6-8 | 17 1/2 | 18 1/2 |
| 8-10 | 18 | 18 1/2 |
| 10-12 | 18 | 18 1/2 |
| 12-14 | 18 | 18 1/2 |
| 14-16 | 18 | 18 1/2 |
| 8-up, No. 2's inc. | 18 | |

Short shank 3/4-1/2 c over.

GREEN AMERICAN BELLIES

| | |
|-------|--------|
| 18-20 | 13 |
| 20-25 | 12 1/2 |

BELLIES

(Square Cut Seedless)

| | Green | *D.C. |
|-------|--------|--------|
| 6-8 | 16 | 17 |
| 8-10 | 15 1/2 | 16 1/2 |
| 10-12 | 14 1/2 | 15 1/2 |
| 12-14 | 14 1/2 | 15 1/2 |
| 14-16 | 14 | 15 1/2 |
| 16-18 | 14 | 15 |

*Quotations represent No. 1 new cure.

D. S. BELLIES

| | Clear | Rib |
|-------|----------|--------|
| 16-18 | 12 1/2 n | |
| 18-20 | 12 | |
| 20-25 | 12 | |
| 25-30 | 12 | |
| 30-35 | 11 1/2 | 11 1/2 |
| 35-40 | 11 1/2 | 11 1/2 |
| 40-50 | 11 1/2 | 11 1/2 |

D. S. FAT BACKS

| 6-8 | 8 1/2 | 9 |
|-------|--------|--------|
| 8-10 | 9 | 9 1/2 |
| 10-12 | 9 1/2 | 9 1/2 |
| 12-14 | 9 1/2 | 9 1/2 |
| 14-16 | 9 1/2 | 9 1/2 |
| 16-18 | 10 1/2 | 10 1/2 |
| 18-20 | 10 1/2 | 10 1/2 |
| 20-25 | 11 | 11 |

OTHER D. S. MEATS

| | |
|-------------------------------------|----------|
| Regular lard, tierces, f.o.b. Chgo. | 12 1/2 n |
| Clear plates | 6-8 |
| D. S. jowl butts | 10 1/2 |
| S. P. jowls | 10 1/2 |
| Green square jowls | 12 |
| Green rough jowls | 9 1/2 |

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

| | Cash | Loose | Leaf |
|--------------------|-------------|-------------|-------------|
| Saturday, Nov. 22 | 9.97 1/2 n | 10.05 b | 10.25 n |
| Monday, Nov. 24 | 10.02 1/2 n | 10.12 1/2 b | 10.37 1/2 n |
| Tuesday, Nov. 25 | 9.95 n | 10.12 1/2 n | 10.37 1/2 n |
| Wednesday, Nov. 26 | 9.85 n | 10.05 | 10.37 1/2 n |
| Thursday, Nov. 27 | 9.92 1/2 n | 10.12 1/2 | 10.37 1/2 n |
| Friday, Nov. 28 | 9.97 1/2 ax | 10.20 b | 10.37 1/2 n |

Packers' Wholesale Prices

| | |
|---|--------|
| Refined lard, tierces, f.o.b. Chgo. | 12 1/2 |
| Kettle rend., tierces, f.o.b. Chgo. | 12 1/2 |
| Leaf, kettle rend., tierces, f.o.b. Chgo. | 12 1/2 |
| Neutral, tierces, f.o.b. Chicago | 12 1/2 |
| Shortening, tierces, c.a.f. | 15 |

Havana, Cuba Pure Lard Price

| | |
|------------------------|-------|
| Wednesday, November 26 | 15.32 |
|------------------------|-------|

FUTURE PRICES

SATURDAY, NOVEMBER 22, 1941

| | Open | High | Low | Close |
|----------------------|-----------|-----------|-------------|-------|
| LARD: | | | | |
| Dec. ... 9.85-87 1/2 | 9.90 | 9.85 | 9.90ax | |
| Jan. ... 10.00 | 10.05 | 10.00 | 10.05b | |
| Mar. ... 11.32 1/2 | 11.35 | 11.32 1/2 | 11.35b | |
| May ... 11.55 | 11.57 1/2 | 11.55 | 11.55b | |
| July ... | | | 11.72 1/2 b | |

Sales: Dec. 55; Jan. 27; Mar. 46; May 16; total, 144 sales.

Open interest: Dec. 815; Jan. 871; Mar. 482; May 227; July 5; total, 2,400 lots.

MONDAY, NOVEMBER 24, 1941

| | Open | High | Low | Close |
|--------------------|-----------|-----------|--------|-------|
| LARD: | | | | |
| Dec. ... 9.90 | 10.00 | 9.90 | 9.95b | |
| Jan. ... 10.07 1/2 | 10.17 1/2 | 10.07 1/2 | 10.10b | |
| Mar. ... 11.35 | 11.50 | 11.35 | 11.45 | |
| May ... 11.62 1/2 | 11.72 1/2 | 11.62 1/2 | 11.65 | |
| July ... 11.80 | 11.87 1/2 | 11.80 | 11.85 | |

Sales: Dec. 158; Jan. 49; Mar. 60; May 82; July 7; total, 356 sales.

Open interest: Dec. 692; Jan. 879; Mar. 520; May 201; July 11; total, 2,393 lots.

TUESDAY, NOVEMBER 25, 1941

| | Open | High | Low | Close |
|----------------------|-----------|-----------|-------------|-------|
| LARD: | | | | |
| Dec. ... 9.90 | 9.90 | 9.82 1/2 | 9.87 1/2 b | |
| Jan. ... 10.05 | 10.05 | 10.00 | 10.02 1/2 b | |
| Mar. ... 11.40 | 11.40 | 11.35 | 11.37 1/2 | |
| May ... 11.62 1/2-00 | 11.62 1/2 | 11.55 | 11.60 | |
| July ... 11.80 | 11.80 | 11.77 1/2 | 11.80ax | |

Sales: Dec. 83; Jan. 28; Mar. 48; May 40; July 3; total, 202 sales.

Open interest: Dec. 622; Jan. 879; Mar. 546; May 321; July 12; total, 2,360 lots.

WEDNESDAY, NOVEMBER 26, 1941

| | Open | High | Low | Close |
|--------------------|-----------|-----------|--------------|-------|
| LARD: | | | | |
| Dec. ... 9.85 | 9.85 | 9.77 1/2 | 9.77 1/2 b | |
| Jan. ... 10.00 | 10.00 | 9.95 | 9.95b | |
| Mar. ... 11.37 1/2 | 11.37 1/2 | 11.32 1/2 | 11.32 1/2 ax | |
| May ... 11.60 | 11.60 | 11.52 1/2 | 11.52 1/2 b | |
| July ... 11.77 1/2 | 11.77 1/2 | 11.72 1/2 | 11.72 1/2 | |

Sales: Dec. 98; Jan. 35; Mar. 21; May 32; July 3; total, 189 sales.

Open interest: Dec. 578; Jan. 880; Mar. 560; May 328; July 15; total, 2,361 lots.

THURSDAY, NOVEMBER 27, 1941

| | Open | High | Low | Close |
|----------------------|-----------|----------|-----------|-------|
| LARD: | | | | |
| Dec. ... 9.77 1/2 | 9.85 | 9.77 1/2 | 9.85 | |
| Jan. ... 9.95 | 10.02 1/2 | 9.95 | 10.02 1/2 | |
| Mar. ... 11.30 | 11.40 | 11.30 | 11.40ax | |
| May ... 11.52 1/2-50 | 11.60 | 11.50 | 11.60ax | |
| July ... 11.80 | 11.80 | 11.75 | 11.75 | |

Sales: Dec. 93; Jan. 61; Mar. 39; May 25; July 1; total, 219 sales.

Open interest: Dec. 495; Jan. 915; Mar. 584; May 339; July 16; total, 2,349 lots.

FRIDAY, NOVEMBER 28, 1941

| | Open | High | Low | Close |
|--------------------|-----------|-----------|--------------|-------|
| LARD: | | | | |
| Dec. ... 9.87 1/2 | 9.97 1/2 | 9.87 1/2 | 9.92 1/2 ax | |
| Jan. ... 10.07 1/2 | 10.12 1/2 | 10.07 1/2 | 10.07 1/2 ax | |
| Mar. ... 11.45 | 11.50 | 11.45 | 11.47 1/2 ax | |
| May ... 11.67 1/2 | 11.75 | 11.67 1/2 | 11.70 ax | |
| July ... 11.87 1/2 | 11.87 1/2 | 11.85 | 11.87 1/2 ax | |

CANNED BEEF IMPORTS

Imports of canned beef into the United States during August, 1941:

| Country | Lbs. |
|-----------|-------------|
| Argentina | 3,459,881 |
| Brazil | 1,478,738 |
| Paraguay | 813,288 |
| Uruguay | 3,166,499 |
| Cuba | 18,000 |
| Total | 8,936,434 |
| Value | \$1,084,590 |

CHLOROPHYLL CUTS SPOILAGE

Many important and interesting uses are being found for chlorophyll, the green coloring matter in plants. It is reported that when chlorophyll is laminated with wrapping paper, and used on perishable foods, it prevents spoilage for long periods.

October Processed Meats

(Continued from page 18.)

canned during October, 1941, compared with 1940:

| | Oct. 1941 | Sept. 1941 | Oct. 1940 |
|---------------|-------------|------------|------------|
| CANNED MEATS— | Lbs. | Lbs. | Lbs. |
| Beef | 12,084,233 | 10,195,460 | 8,921,992 |
| Pork | 38,916,810 | 36,431,636 | 15,411,230 |
| Sausage | 11,501,016 | 9,805,842 | 2,793,498 |
| Soup | 26,313,026 | 8,948,587 | 21,779,434 |
| All other | 28,919,206 | 20,690,546 | 14,032,281 |
| Total | 112,684,294 | 81,072,071 | 62,938,485 |

Canned pork output during the packer year and October:

| | Packer Year | Oct. 1941 |
|--------------|-------------|------------|
| CANNED PORK— | Lbs. | Lbs. |
| 1941 | 405,383,749 | 38,916,810 |
| 1940 | 272,704,946 | 15,411,230 |
| 1939 | 190,519,310 | 14,759,939 |
| 1938 | 126,247,078 | 10,277,940 |
| 1937 | 121,790,234 | 5,706,598 |

Production of sliced bacon and meat loaves in federally inspected plants during the 1941 packer year:

| | Bacon Sliced | Meat Loaves |
|-----------|--------------|-------------|
| | 1941 | 1941 |
| | Lbs. | Lbs. |
| November | 24,899,646 | 10,647,584 |
| December | 23,237,450 | 10,261,375 |
| January | 25,301,058 | 10,433,145 |
| February | 21,788,568 | 9,626,966 |
| March | 23,136,684 | 9,546,922 |
| April | 23,652,679 | 10,349,636 |
| May | 27,043,376 | 12,709,265 |
| June | 27,465,777 | 11,965,542 |
| July | 29,362,191 | 12,935,351 |
| August | 29,335,189 | 12,278,680 |
| September | 29,638,038 | 13,599,017 |
| October | 29,333,721 | 14,605,771 |
| Total | 314,764,372 | 139,027,437 |

Volume of bacon sliced during the packer year and October:

| | Packer Year | Oct. 1941 |
|---------------|-------------|------------|
| SLICED BACON— | Lbs. | Lbs. |
| 1941 | 314,764,372 | 29,333,721 |
| 1940 | 313,119,482 | 27,487,836 |
| 1939 | 266,814,692 | 24,802,722 |
| 1938 | 236,071,549 | 21,006,067 |
| 1937 | 218,399,136 | 17,567,419 |

Production of meat loaves during the packer year and October:

| | Packer Year | Oct. 1941 |
|--------------|-------------|------------|
| MEAT LOAVES— | Lbs. | Lbs. |
| 1941 | 139,027,437 | 14,605,771 |
| 1940 | 118,220,906 | 12,833,297 |
| 1939 | 106,477,796 | 11,625,998 |
| 1938 | 91,509,997 | 10,479,638 |
| 1937 | 104,731,229 | 10,548,692 |

CANADIAN STORAGE STOCKS

Meat stocks in Canada on November 1 showed a gain of 21,695,000 lbs. during October, totaling 83,708,328 lbs. against 62,013,130 lbs. on October 1. The November 1 total was 18,420,126 lbs. greater than on the same date last year and more than 17 million lbs. above the November 1 five-year average.

Pork stocks showed the greatest increase during the month, totaling 47,957,374 lbs. on November 1 compared with 37,759,450 lbs. on October 1 and 42,382,807 lbs. on November 1, 1940. Beef holdings gained approximately 7 million lbs. over the previous month's level. Stocks of meat in Canada on November 1, 1941, with comparisons:

| | Nov. 1, 1941 | Oct. 1, 1941 | Nov. 1, 1940 |
|-----------------|--------------|--------------|--------------|
| | Lbs. | Lbs. | Lbs. |
| Beef | 23,708,288 | 16,426,517 | 14,055,347 |
| Veal | 6,647,782 | 5,634,987 | 4,634,603 |
| Pork | 47,957,374 | 37,759,450 | 42,382,807 |
| Mutton and lamb | 5,394,834 | 2,192,176 | 8,615,486 |

*Preliminary figures. **Revised figures.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

| Carcass Beef | | Week ended Nov. 28, 1941 per lb. | Cor. week, 1940 per lb. |
|------------------------|----------|--|-------------------------------|
| Prime native steers— | | | |
| 400-600 | nominal | 21 | |
| 600-800 | nominal | 21½ | |
| 800-1000 | nominal | 21½ | |
| Good native steers— | | | |
| 400-600 | 18½ @19 | 19 | |
| 600-800 | 17 @17½ | 19 | |
| 800-1000 | 16½ @17 | 19 | |
| Medium steers— | | | |
| 400-600 | 17 @17½ | 17½ @18 | |
| 600-800 | 16 @16½ | 17½ | |
| 800-1000 | 15½ @16½ | 17½ | |
| Halfers, good, 400-600 | 18½ @19 | 17½ @18½ | |
| Cows, 400-600 | 12½ @13 | 12 @12½ | |
| Hind quarters, choice | 21 | 24 | |
| Flot quarters, choice | 17 | 16 | |

Beef Cuts

| | | |
|----------------------------------|-----|----------|
| Steer loins, choice, 60/65 | 28 | unquoted |
| Steer loins, No. 1 | 26 | 84 |
| Steer loins, No. 2 | 24 | 81 |
| Steer short loins, choice, 30/35 | 32 | unquoted |
| Steer short loins, No. 1 | 30 | 85 |
| Steer short loins, No. 2 | 28 | 80 |
| Steer loin ends (hips) | 24 | 29 |
| Steer loin ends, No. 2 | 23 | 18 |
| Cow loins | 18 | 20 |
| Cow short loins | 18 | 20 |
| Cow loin ends (hips) | 18 | unquoted |
| Steer ribs, choice, 30/40 | 22 | 28 |
| Steer ribs, No. 1 | 21 | 25 |
| Steer ribs, No. 2 | 19 | 12½ |
| Cow ribs, No. 1 | 15 | 12 |
| Cow ribs, No. 2 | 14 | unquoted |
| Steer rounds, choice, 30/100 | 19 | 19 |
| Steer rounds, No. 1 | 19 | 18½ |
| Steer rounds, No. 2 | 18½ | unquoted |
| Steer chucks, choice, 30/100 | 17 | 17½ |
| Steer chucks, No. 1 | 16½ | 17 |
| Steer chucks, No. 2 | 16 | 14 |
| Cow rounds | 15½ | 13½ |
| Cow chucks | 14 | 11½ |
| Steer plates | 10½ | 11 |
| Medium plates | 10½ | 9 |
| Briskets, No. 1 | 13½ | 10 |
| Cow navel ends | 11 | 8 |
| Steer navel ends | 11 | 9½ |
| Fore shanks | 11½ | 10 |
| Hind shanks | 9 | 8 |
| Strip loins, No. 1 | 62 | 72 |
| Strip loins, No. 2 | 40 | 40 |
| Sirloin butts, No. 1 | 33 | 33 |
| Sirloin butts, No. 2 | 27 | 27 |
| Beef tenderloins, No. 1 | 60 | 68 |
| Beef tenderloins, No. 2 | 55 | 65 |
| Rump butts | 26 | 25 |
| Flank steaks | 27 | 25 |
| Shoulder clods | 19 | 15 |
| Hanging tenderloins | 18 | 19 |
| Insides, green, 12 @18 range | 21 | 16½ |
| Outsides, green, 8 lbs. up | 20 | 17½ |
| Knuckles, green, 8 lbs. up | 20½ | |

Beef Products

| | | |
|--------------------|----|----|
| Brains | 9 | 7 |
| Hearts | 15 | 10 |
| Tongues | 18 | 18 |
| Sweetbreads | 16 | 14 |
| Ox-tail | 10 | 9 |
| Fresh tripe, H. C. | 8 | 10 |
| Fresh tripe, H. C. | 12 | 21 |
| Livers | 22 | 9 |
| Kidneys | 8 | |

Veal

| | | |
|----------------|----|--------|
| Choice carcass | 19 | 16 @17 |
| Good carcass | 18 | 14 @15 |
| Good saddles | 24 | 20 |
| Good racks | 16 | 11 |
| Medium racks | 14 | |

Veal Products

| | | |
|--------------|----|----|
| Brains, each | 12 | 10 |
| Sweetbreads | 82 | 30 |
| Calf livers | 55 | 33 |

Lamb

| | | |
|----------------|----|----|
| Choice lambs | 19 | 16 |
| Medium lambs | 18 | 15 |
| Choice saddles | 28 | 20 |
| Medium saddles | 22 | 19 |
| Choice foies | 16 | 12 |
| Medium foies | 15 | 11 |
| Lamb fries | 28 | 28 |
| Lamb tongues | 17 | 17 |
| Lamb kidneys | 15 | 16 |

Mutton

| | | |
|-------------------|----|----|
| Heavy sheep | 8 | 6 |
| Light sheep | 11 | 7 |
| Heavy saddles | 10 | 9 |
| Light saddles | 13 | 10 |
| Heavy foies | 9 | 4 |
| Light foies | 9 | 4 |
| Mutton legs | 15 | 12 |
| Mutton loins | 12 | 8 |
| Mutton stew | 8 | 4 |
| Sheep tongues | 11 | 11 |
| Sheep heads, each | 11 | 11 |

Fresh Pork and Pork Products

| | | |
|----------------------------------|-----|-----|
| Pork loins, 8-10 lbs. av. | 18 | 14 |
| Picnics | 19 | 10½ |
| Skinned shoulders | 19 | 11½ |
| Tenderloins | 35 | 26 |
| Spareribs | 18½ | 11 |
| Back fat | 11½ | 7 |
| Boston butts | 21 | 12½ |
| Boneless butts, cellar trim, 2@4 | 24½ | 16 |
| Hocks | 16 | 7 |
| Tails | 10 | 5 |
| Neck bones | 6 | 3 |
| Slip bones | 10 | 7 |
| Blade bones | 16 | 8 |
| Pigs' feet | 4 | 2½ |
| Kidneys, per lb. | 18½ | 4 |
| Livers | 16 | 8 |
| Brains | 9 | 4 |
| Ears | 5 | 4 |
| Snouts | 10 | 7 |
| Heads | 7 | 5 |
| Chitterlings | 7½ | 5 |

WHOLESALE SMOKED MEATS

| | |
|---|----------|
| Fancy regular hams, 14 @16 lbs. | 24½ @25½ |
| Parchment paper | 25 @25½ |
| Fancy skinned hams, 14 @16 lbs. | 25½ @26½ |
| Parchment paper | 26 @26½ |
| Standard reg. hams, 14 @16 lbs., plain | 21 @21½ |
| Picnics, 4 @8 lbs., short shank, plain | 21 @21½ |
| Picnics, 4 @8 lbs., long shank, plain | 20½ @21½ |
| Fancy bacon, 6 @8 lbs., plain | 24½ @25½ |
| Standard bacon, 6 @8 lbs., plain | 22½ @23 |
| No. 1 beef sets, smoked | 41 @42 |
| Insides, 5 @12 lbs. | 38 @39 |
| Outsides, 5 @9 lbs. | 37 @38 |
| Cooked hams, choice, skin on, fattened | 39 |
| Cooked hams, choice, skinless, fattened | 42 |
| Cooked hams, skin on, fattened | 39 |
| Cooked picnics, skinned, fattened | 38½ |

VINEGAR PICKLED PRODUCTS

| | |
|--------------------------------------|---------|
| Pork feet, 200-lb. bbl. | \$20.75 |
| Lamb tongue, short cut, 200-lb. bbl. | 69.00 |
| Regular tripe, 200-lb. bbl. | 25.50 |
| Honeycomb tripe, 200-lb. bbl. | 28.00 |
| Pocket honeycomb tripe, 200-lb. bbl. | 31.50 |

BARRELED PORK AND BEEF

| | |
|--------------------------------|---------|
| Clear fat back pork: | |
| 70-80 pieces | \$20.50 |
| 80-100 pieces | 20.00 |
| 100-125 pieces | 19.50 |
| Clear plate pork, 25-35 pieces | 19.50 |
| Bean pork | 24.00 |
| Brisket pork | 20.00 |
| Plate beef | 24.00 |
| Extra plate beef | 24.50 |

SAUSAGE MATERIALS

(Packed basis.)

| | |
|------------------------------------|----------|
| Regular pork trimmings | 11½ @12 |
| Special lean pork trimmings 85% | 22 @22½ |
| Extra lean pork trimmings 95% | 26½ @27 |
| Fork cheek meat (trimmed) | 11½ @12 |
| Fork hearts | 8 @8½ |
| Pork livers | 13½ |
| Native boneless bull meat (heavy) | 17½ |
| Boneless chucks | 16½ @16½ |
| Shank meat | 15½ @15½ |
| Beef trimmings | 13½ @13½ |
| Dressed canners, 350 lbs. and up | 11½ |
| Dressed canner cows, 400-450 lbs. | 12½ |
| Dr. bologna bulls, 600 lbs. and up | 14 |
| Tongues, No. 1 canner trim | 14 |

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

| | |
|--------------------------------------|-----|
| Pork sausage, in 1-lb. carton | 30 |
| Country style sausage, fresh in link | 25½ |
| Country style sausage, fresh in bulk | 23½ |
| Country style sausage, smoked | 29½ |
| Frankfurters, in sheep casings | 29 |
| Frankfurters, in hog casings | 29 |
| Skinless frankfurters | 27 |
| Bologna in beef bungs, choice | 23 |
| Bologna in beef middles, choice | 23½ |
| Liver sausage in beef rounds | 20 |
| Liver sausage in hog bungs | 21 |
| Smoked liver sausage in hog bungs | 28½ |
| Head cheese | 18½ |
| New England luncheon specialty | 29½ |
| Minced luncheon specialty, choice | 24½ |
| Tongue and blood | 26 |
| Blood sausage | 22 |
| Souse | 20 |
| Polish sausage | 28 |

DRY SAUSAGE

| | |
|-------------------------------------|-----|
| Cervelat, choice, in hog bungs | 44 |
| Thuringer | 24½ |
| Farmer | 35 |
| Holsteiner | 35 |
| B. C. salami, choice | 41½ |
| Milano, salami, choice in hog bungs | 42 |
| B. C. salami, new condition | 24½ |
| Frisesa, choice, in hog middles | 44 |
| Genoa style salami, choice | 48 |
| Pepperoni | 40 |
| Mortadella, new condition | 23 |
| Cappicola | 48½ |
| Italian style hams | 58 |

CURING MATERIALS

| | |
|--|----------|
| Nitrite of soda (Chgo. whsa. stock) | Cwt. |
| In 400-lb. bbls., delivered | \$ 8.75 |
| Saltpeter, less than ton lots, f.o.b. N. Y. | |
| Dbl. refined granulated | 8.50 |
| Small crystals | 8.50 |
| Medium crystals | 9.75 |
| Large crystals | 10.50 |
| Pure rfd. gran. nitrate of soda | 2.90 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 50,000 lbs. | |
| only, f.o.b. Chicago, per ton: | |
| Granulated | 7.20 |
| Medium, dried | 10.20 |
| Rock | 6.80 |
| Sugar— | |
| Raw, 90 basis, f.o.b. New Orleans | 3.50 |
| Standard gran., f.o.b. refiners (2%) | 6.25 |
| Packers' curing sugar, 250 lb. bags, | |
| f.o.b. Reserve, La., less 2% | 4.90 |
| Dextrose, in car lots, per cwt. (cotton) | 4.87 |
| in paper bags | 4.83 |

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | |
|---------------------------------|------|
| Beef casings: | |
| Domestic rounds, 180 pack | .20 |
| Domestic rounds, 140 pack | .33 |
| Export rounds, wide | .45 |
| Export rounds, medium | .22 |
| Export rounds, narrow | .28 |
| No. 1 weasands | .05 |
| No. 2 weasands | .08½ |
| No. 1 bungs | .16 |
| No. 2 bungs | .12 |
| Middles, regular | .00 |
| Middles, select, wide, 2@2½ in. | .65 |
| Middles, select, extra, 2½ in. | .90 |
| Dried or salted bladders: | |
| 12-15 in. wide, flat | 1.10 |
| 10-12 in. wide, flat | .65 |
| 8-10 in. wide, flat | .35 |
| 6-8 in. wide, flat | .25 |
| Pork casings: | |
| Narrow, per 100 yds. | 2.25 |
| Narrow, special, per 100 yds. | 2.25 |
| Medium, regular | 1.95 |
| English, medium | 1.70 |
| Wide, per 100 yds. | 1.40 |
| Extra wide, per 100 yds. | .90 |
| Export bungs | .20 |
| Large prime bungs | .16 |
| Medium prime bungs | .12 |
| Small prime bungs | .08½ |
| Middles, per set | .20 |

SPICES

(Basis Chicago, original bbls., bags or bales.)

| | Whole | Ground |
|--------------------------|-------|--------|
| Allspice, prime | 22 | 24 |
| Refined | 23½ | 27½ |
| Chili pepper | 32 | 32 |
| Powder | 31 | 31 |
| Cloves Amboyra | 28 | 33 |
| Zanzibar | 18½ | 23½ |
| Ginger, Jamaica | 40 | 45 |
| African | 31 | 38 |
| Mace, Fancy Banda | 38 | 66 |
| East Indies | 52 | 59 |
| East & West Indies Blend | 56 | 56 |
| Mustard flour, fancy | 34 | 34 |
| No. 1 | 22 | 22 |
| Nutmeg, fancy Banda | 22 | 24 |
| East Indies | 17½ | 22 |
| East & West Indies Blend | 21 | 21 |
| Paprika, Spanish | 50½ | 50½ |
| Pepper Cayenne | 35 | 35 |
| Red No. 1 | 28 | 28 |
| Black Malabar | 11 | 15 |
| Black Lampung | 7½ | 9 |
| Pepper, white Singapore | 12 | 15½ |
| Mustok | 12½ | 16 |
| Packers | 16 | 16 |

SEEDS AND HERBS

| | Whole | Ground |
|---------------------------------|-------|--------|
| Caraway seed | 1.12 | 1.23 |
| Celery seed, French | .88 | 1.14 |
| Cominos seed | .19½ | .24½ |
| Coriander Morocco bleached | .16 | |
| Coriander Morocco natural No. 1 | .15 | 17½ |
| Mustard seed, fancy yellow | .25 | |
| American | .14 | |
| Marjoram, French | .58 | 90 |
| Oregano | .12 | 16 |

(Continued on page 28.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

237 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

| | | |
|-----------------------------|--------|---------|
| Choice, native, heavy..... | 18 | @19 |
| Choice, native, light..... | 19 1/4 | @20 1/4 |
| Native, common to fair..... | 14 | @15 |

Western Dressed Beef

| | | |
|---|--------|-----|
| Native steers, good, 600@800 lbs..... | 18 | @19 |
| Native choice yearlings, 400@600 lbs..... | 19 | @20 |
| Good to choice heifers..... | 17 | @18 |
| Good to choice cows..... | 14 | @15 |
| Common to fair cows..... | 13 | @14 |
| Fresh bologna bulls..... | 14 1/2 | @15 |

BEEF CUTS

| | Western | City |
|-------------------------------|---------|------|
| No. 1 ribs, prime..... | 24 | @25 |
| No. 2 ribs..... | 22 | @23 |
| No. 3 ribs..... | 20 | @21 |
| No. 1 loins, prime..... | 26 | @27 |
| No. 2 loins..... | 24 | @25 |
| No. 3 loins..... | 21 | @22 |
| No. 1 hinds and ribs..... | 23 | @24 |
| No. 2 hinds and ribs..... | 21 | @22 |
| No. 1 rounds..... | 18 | @19 |
| No. 2 rounds..... | 17 | @18 |
| No. 3 rounds..... | 16 | @17 |
| No. 1 chucks..... | 20 | @21 |
| No. 2 chucks..... | 19 | @20 |
| No. 3 chucks..... | 16 | @17 |
| Rolls, reg. 4@8 lbs. av..... | 27 | @28 |
| Rolls, reg. 8@12 lbs. av..... | 28 | @29 |
| Tenderloins, steers..... | 60 | @61 |
| Tenderloins, cows..... | 60 | @61 |
| Tenderloins, bulls..... | 40 | @41 |
| Shoulder clods..... | 22 | @23 |

DRESSED VEAL

| | | |
|-------------|--------|---------|
| Good..... | 18 1/4 | @19 1/4 |
| Medium..... | 17 1/2 | @18 1/2 |
| Common..... | 16 1/2 | @17 1/2 |

DRESSED SHEEP AND LAMBS

| | | |
|---|----|-----|
| Genuine spring lambs, good to choice..... | 21 | @23 |
| Genuine spring lambs, good to medium..... | 20 | @21 |
| Genuine spring lambs, medium..... | 18 | @20 |
| Sheep, good..... | 10 | @12 |
| Sheep, medium..... | 8 | @9 |

DRESSED HOGS

| | |
|--------------------------------------|---------------|
| Hogs, good and choice (110-140 lbs.) | |
| head on; leaf fat in..... | \$15.38@15.75 |
| Pigs, small lots (60-110 lbs.) | |
| head on; leaf fat in..... | 17.00@17.50 |

FRESH PORK CUTS

| | Western | City |
|--|---------|---------|
| Pork loins, fresh, 10@12 lbs..... | 18 1/4 | @19 |
| Shoulders, 10@12 lbs. av..... | 19 1/4 | @20 1/4 |
| Butts, regular, 4-6 lbs..... | 20 1/2 | @21 1/2 |
| Hams, regular, fresh, 10@12 lbs. av..... | 22 | @23 |
| Hams, skinned, fresh, 10@12 lbs..... | 23 | @24 |
| Picnics, fresh, 6@8 lbs..... | 19 | @20 |
| Pork trimmings, extra lean, 90-95%..... | 28 1/4 | @29 |
| Pork trimmings, regular 50% lean..... | 14 | @15 |
| Spareribs, medium..... | 16 1/2 | @17 1/2 |
| | City | |
| Pork loins, fresh, 10@12 lbs..... | 21 | @22 |
| Shoulders, 6@10 lbs. av..... | 22 | @23 |
| Butts, regular, 12@14 lbs. av..... | 22 | @23 |
| Hams, regular, fresh, 10@12 lbs..... | 22 | @23 |
| Hams, skinned, fresh, 10@12 lbs..... | 23 | @24 |
| Picnics, fresh, 4@6 lbs..... | 19 | @20 |
| Pork trimmings, extra lean 90@95%..... | 28 | @29 |
| Pork trimmings, reg. 50% lean..... | 15 | @16 |
| Spareribs, medium..... | 18 | @19 |
| Boston butts..... | 23 | @24 1/2 |

COOKED HAMS

| | |
|---|----|
| Cooked hams, choice, skin on, fattened..... | 46 |
| Cooked hams, choice, skinned, fattened..... | 48 |

SMOKED MEATS

| | | |
|----------------------------------|--------|---------|
| Regular hams, 8@10 lbs. av..... | 26 | @27 |
| Regular hams, 10@12 lbs. av..... | 25 | @26 |
| Regular hams, 12@14 lbs. av..... | 25 | @26 |
| Skinned hams, 10@12 lbs. av..... | 27 | @28 |
| Skinned hams, 10@18 lbs. av..... | 26 | @27 |
| Skinned hams, 12@14 lbs. av..... | 27 | @28 |
| Skinned hams, 18@20 lbs. av..... | 25 1/2 | @26 1/2 |
| Picnics, 4@6 lbs. av..... | 21 | @22 |
| Picnics, 6@8 lbs. av..... | 20 | @21 |
| Bacon, boneless, western..... | 25 | @26 |
| Bacon, boneless, city..... | 24 | @25 |
| Beef tongue, light..... | 22 | @23 |
| Beef tongue, heavy..... | 29 | @30 |

BUTCHERS' FAT

| | | |
|--------------------|--------|----------|
| Shop fat..... | \$3.50 | per cwt. |
| Breast fat..... | 4.50 | per cwt. |
| Edible suet..... | 5.25 | per cwt. |
| Inedible suet..... | 5.00 | per cwt. |

GREEN CALFSKINS

| | 5-9 9 1/2-12 1/2 | 12 1/2-14 | 14-18 | 18 up |
|------------------------|------------------|-----------|-------|-------|
| Prime No. 1 veals..... | 28 | 3.20 | 3.35 | 3.40 |
| Prime No. 1 veals..... | 23 | 3.20 | 3.35 | 3.40 |
| Buttermilk No. 1..... | 18 | 2.70 | 2.85 | 2.90 |
| Buttermilk No. 2..... | 17 | 2.55 | 2.70 | 2.75 |
| Branded gruby..... | 12 | 1.75 | 1.90 | 1.95 |
| Number 3..... | 12 | 1.75 | 1.90 | 1.95 |

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, November 26, 1941:

| | CHICAGO | BOSTON | NEW YORK | PHILA. |
|---------------------------------|---------------|---------------|---------------|---------------|
| Fresh Beef: | | | | |
| STEER, Choice: | | | | |
| 400-500 lbs. 1..... | \$19.00@20.00 | | | |
| 500-600 lbs. 1..... | 18.50@19.50 | | \$19.50@20.00 | |
| 600-700 lbs. 1..... | 17.50@18.50 | \$18.00@19.00 | 18.50@19.50 | \$19.00@20.00 |
| 700-800 lbs. 1..... | 17.00@18.00 | 17.50@18.50 | 17.50@18.50 | 18.50@19.50 |
| STEER, Good: | | | | |
| 400-500 lbs. 1..... | 18.00@19.00 | | | |
| 500-600 lbs. 1..... | 17.50@18.50 | | 19.00@19.50 | |
| 600-700 lbs. 1..... | 17.00@17.50 | 17.00@18.00 | 18.00@19.00 | 18.00@19.00 |
| 700-800 lbs. 1..... | 16.50@17.00 | 16.50@17.50 | 16.50@18.00 | 17.50@18.50 |
| STEER, Commercial: | | | | |
| 400-600 lbs. 1..... | 15.00@17.00 | | 16.00@16.50 | 15.50@16.50 |
| 600-700 lbs. 1..... | 15.00@16.50 | 15.50@16.50 | 15.50@16.50 | 16.00@17.00 |
| STEER, Utility: | | | | |
| 400-600 lbs. 1..... | 13.50@15.00 | 14.50@15.50 | 14.50@15.50 | |
| COW (All Weights): | | | | |
| Commercial..... | 13.50@14.50 | 14.00@15.00 | 14.00@15.00 | |
| Utility..... | 13.00@13.50 | 13.50@14.00 | 13.00@14.00 | 13.00@14.00 |
| Cutter..... | 12.25@12.75 | 13.00@13.50 | | 12.50@13.00 |
| Canner..... | 11.50@12.00 | | | |
| Fresh Veal and Calf: | | | | |
| VEAL, Choice: | | | | |
| 80-130 lbs. | 18.00@19.00 | 18.50@20.00 | 18.00@21.00 | 18.00@20.00 |
| 130-170 lbs. | 17.00@18.00 | | 17.00@18.00 | |
| VEAL, Good: | | | | |
| 80- 80 lbs. | 16.00@17.00 | 16.50@18.50 | 16.00@17.00 | 16.00@18.00 |
| 80-130 lbs. | 17.00@18.00 | 17.00@18.50 | 17.00@18.00 | 16.00@18.00 |
| 130-170 lbs. | 15.00@17.00 | | 16.00@18.00 | |
| VEAL, Commercial: | | | | |
| 50- 80 lbs. | 14.00@15.00 | 15.00@16.50 | 14.00@16.00 | 15.00@16.00 |
| 80-130 lbs. | 14.50@16.50 | 15.50@17.00 | 15.00@17.00 | 15.00@16.00 |
| 130-170 lbs. | 14.00@15.00 | | 14.00@16.00 | |
| VEAL, Utility: | | | | |
| All weights..... | 12.50@13.50 | 14.00@15.50 | 13.50@14.00 | 14.00@15.00 |
| Fresh Lamb and Mutton: | | | | |
| LAMB, Choice: | | | | |
| 30-40 lbs. | 19.50@20.00 | 20.00@21.00 | 20.00@21.00 | 20.00@21.00 |
| 40-45 lbs. | 19.00@19.50 | 19.50@20.50 | 19.50@20.00 | 19.00@20.00 |
| 45-50 lbs. | 18.00@19.00 | 18.50@19.50 | 18.00@19.50 | 18.00@20.00 |
| 50-60 lbs. | 17.50@18.50 | 18.00@19.00 | 17.50@18.50 | |
| LAMB, Good: | | | | |
| 30-40 lbs. | 18.50@19.50 | 19.00@20.00 | 19.50@20.00 | 19.00@20.00 |
| 40-45 lbs. | 18.00@19.00 | 18.50@19.50 | 19.00@19.50 | 19.00@20.00 |
| 45-50 lbs. | 17.50@18.50 | 18.00@19.00 | 18.00@19.50 | 18.00@19.00 |
| 50-60 lbs. | 16.50@17.50 | 17.50@18.50 | 17.00@17.50 | |
| LAMB, Commercial: | | | | |
| All weights..... | 16.50@17.50 | 17.00@18.50 | 17.00@18.00 | 17.00@18.00 |
| LAMB, Utility: | | | | |
| All weights..... | 14.50@16.50 | 15.50@17.50 | 15.00@17.00 | 15.00@17.00 |
| MUTTON (Ewe) 70 lbs. down: | | | | |
| Good..... | 8.00@ 8.50 | 9.50@10.50 | 10.00@11.00 | |
| Commercial..... | 7.00@ 8.00 | 8.50@ 9.50 | 9.00@10.00 | |
| Utility..... | 6.00@ 7.00 | 7.00@ 8.50 | 7.50@ 9.00 | |
| Fresh Pork Cuts: | | | | |
| LOINS No. 1 (Bladeless Incl.): | | | | |
| 8-10 lbs. | 17.50@18.00 | 18.50@19.50 | 18.50@19.50 | 18.50@20.00 |
| 10-12 lbs. | 17.50@18.00 | 18.50@19.50 | 18.50@19.50 | 18.50@20.00 |
| 12-15 lbs. | 17.50@18.00 | 18.50@19.50 | 18.00@19.00 | 18.50@19.50 |
| 16-22 lbs. | 17.50@18.00 | | 17.00@18.00 | 17.00@18.00 |
| SHOULDERS: Skinned N. Y. Style: | | | | |
| 8-12 lbs. | 18.00@19.00 | | 19.50@20.50 | 20.00@21.00 |
| BUTTS, Boston Style: | | | | |
| 4- 8 lbs. | 19.50@20.00 | | 21.00@22.00 | 20.50@22.00 |
| SPARE RIBS: | | | | |
| Half sheets..... | 15.00@16.00 | | | |
| TRIMMINGS: | | | | |
| Regular..... | 11.50@12.00 | | | |

*Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. *Includes koshered beef sales at Chicago. *Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. *Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

| | |
|--|----|
| Fresh steer tongues, untrimmed, per lb..... | 17 |
| Fresh steer tongues, i.e. trimmed, per lb..... | 25 |
| Sweetbreads, beef, per lb..... | 25 |
| Sweetbreads, veal, a pair..... | 60 |
| Beef kidneys, per lb..... | 11 |
| Mutton kidneys, each..... | 5 |
| Livers, beef, per lb..... | 29 |
| Oxtails, per lb..... | 18 |
| Beef hanging tenders, per lb..... | 30 |
| Lamb fries, a pair..... | 12 |

OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during October 1941, including special taxes, totaled \$117,750.51, compared with \$104,912.79 a year earlier, according to the U. S. Bureau of Internal Revenue. Quantity of product on which tax was paid during October, 1941, totaled 80,704 lbs. of colored margarine and 32,611,620 lbs. of uncolored; during October, 1940, tax was paid on 32,542 lbs. of colored and 29,675,212 lbs. uncolored.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

Tallow and Greases Steady on Moderate Routine Trade

CHICAGO, NOVEMBER 27, 1941

TALLOW.—Tallow market at Chicago this week displayed an essentially steady tone, with a fair amount of trade reported. The firming of lard and oils over last weekend was reflected in a little stiffer attitude in tallow on Monday, with a reluctance to accept last paid prices. Two or three tanks of prime sold at 8½¢, Chicago, steady. In Tuesday's steady market, one consumer reportedly took some ordinary prime at 8½¢. Wednesday's market was steady on scattered movement. Couple tanks No. 1 sold at 8½¢, and tank reported at 8½¢, Kansas City. Thursday's quotations: Edible, 8½¢@8½¢; fancy, 8½¢@8½¢; prime, 8½¢; special, 8½¢, and No. 1, 8½¢.

STEARINE.—Prime was steady at 9½¢@9½¢ on Thursday.

OLEO OIL.—Interest was routine in the oleo oil market and a steady situation prevailed. Extra was quoted 11½¢@11½¢ and prime, 11½¢@11½¢.

GREASE OIL.—Quotations were as follows: No. 1, 12½¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 12½¢; extra winter strained, 13½¢; prime burning, 14¢. Prime inedible oil was 13½¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13¢; No. 1, 12½¢; prime, 13½¢; pure, 17½¢; cold test, 27¢.

GREASES.—Chicago grease market held firm this week and there was a fair amount of activity, with producers showing disposition to hold supplies in expectation of higher prices. Firming of lard and oils over the weekend resulted in a stiffer attitude among sellers; on Monday, a tank of white grease sold at 8½¢, Chicago, and another at Cincinnati, same basis. Further sales at this figure were reported on Tuesday and Wednesday. Thursday's quotations: Choice white, 8½¢@8½¢; A-white, 8½¢; B-white, 8½¢; yellow, 8½¢, brown, 7½¢.

NEW YORK, NOVEMBER 26, 1941

TALLOW.—The tallow market at New York experienced moderate routine trading but displayed a steady undertone, with an estimated 500,000 lbs. of extra changing hands at 8½¢, unchanged from the previous week. Soapers were willing to go along at that figure, while some of the larger producers, being comfortably sold up, were not offering and showing a tendency to await developments. South American No. 1 tallow was reported offered at 6½¢@6½¢, Atlantic seaboard, equal to 8½¢ landed, but here the question was a scarcity of freight space. At New York, edible was quoted at 9½¢; extra, 8½¢, and special, 8½¢.

STEARINE.—The market was quiet and rather featureless at New York. Oleo was quoted at 9½¢@9½¢.

OLEO OIL.—Demand was fair and the market very steady at New York. Extra was quoted at 10½¢@11¢; prime, 10½¢@10½¢, and lower grades, 10½¢@10½¢.

GREASE OIL.—Demand was fair, with the market steady and unchanged at New York. No. 1 was quoted at 13¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 13½¢; winter strained, 14¢; prime burning, 14½¢, and prime inedible, 14½¢.

NEATSFOOT OIL.—Demand was fair at New York and the market was steady. Extra was quoted at 13½¢; No. 1, 13½¢; prime, 14¢, and pure, 17½¢.

GREASES.—A moderate routine trade passed in greases at New York at unchanged prices of 8½¢ for yellow and house. Consumer demand was not aggressive, but offerings were moderately and firmly held with tallow steady. There was a tendency in trade quarters toward uneasiness owing to the declining trends in other markets. Choice white was quoted at 9¢; yellow and house, 8½¢, and brown, 8½¢@8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, November 27.)

The by-products market at Chicago this week appeared to be on the quiet and easy side, with no special pressure of offerings and buying interest meager. The feed situation was draggy; some attribute the dullness in this market partly to the "twin Thanksgiving" situation and partly to mild temperatures, which facilitate feeding of stock. Cracklings, blood and tannage were easier.

Blood

| | Unit |
|----------|--------------|
| Ammonia | |
| Unground | \$4.50@4.55m |

Digester Feed Tannage Materials

| | |
|---------------------------------|---------------|
| Unground, 11 to 12% ammonia..\$ | 4.75 1st. pd. |
| Unground, 6 to 10% | |
| choice quality | 4.75@5.00m |
| Liquid stick | 2.00 |

Packinghouse Feeds

| | Carlots. | Per ton |
|-------------------------------|----------|---------|
| 60% digester tannage..... | \$87.50 | |
| 50% meat and bone scraps..... | 30.00 | |
| Blood-meal..... | 30.00 | |
| Special steam bone-meal..... | 50.00 | |

Bone Meals (Fertilizer Grades)

| | Per ton |
|----------------------------|---------------|
| Steam, ground, 3 & 50..... | \$37.50@38.00 |
| Steam, ground, 2 & 26..... | 37.50 |

Fertilizer Materials

| | Per ton |
|--------------------------------------|---------------|
| High grade tannage, ground | |
| 10@11% ammonia..... | \$3.75m & 10c |
| Bone tannage, unground, per ton..... | 30.00 |
| Hoof meal..... | 3.00 |

Dry Rendered Tannage

| | Per unit |
|--|-------------|
| Hard pressed and expeller unground | |
| 45 to 52% protein (low test)..... | \$ 1.02m |
| 57 to 62% protein (high test)..... | 97½@1.00m |
| Soft pressed pork, ac. grease and quality, ton | 55.00@57.50 |
| Soft pressed beef, ac. grease and quality, ton | 52.50@55.00 |

Gelatine and Glue Stocks

| | Per ton |
|---------------------------------------|---------------|
| Calf trimmings..... | \$29.00@32.50 |
| Sinews, pizzles..... | 27.50 |
| Cattle jaws, skulls and knuckles.... | 40.00m |
| Hide trimmings..... | 25.00 |
| Pig skin scraps and trim, per lb..... | 7 @ 7½ |

Bones and Hoofs

| | Per ton |
|---------------------------------------|---------------|
| Round shins, heavy..... | \$85.00@75.00 |
| light..... | 65.00 |
| Flat shins, heavy..... | 60.00@65.00 |
| light..... | 60.00 |
| Blades, buttocks, shoulders & thighs. | 67.50@60.00 |
| Hoofs, white..... | 55.00@57.50 |
| Hoofs, house run, unassorted..... | 55.00@57.50 |
| Junk bones..... | 30.00@31.00 |

Animal Hair

| | |
|----------------------------------|-------------|
| Winter coll dried, per ton..... | \$ 60.00 |
| Summer coll dried, per ton..... | 32.50@35.00 |
| Winter processed, black, lb..... | 8½@ 9 |
| Winter processed, gray, lb..... | 8 |
| Cattle switches..... | 4 @ 4½ |

BOLOGNA TUBING

Due to tightly twisted ends of artificial casings, many sausage makers report an appreciable loss through dropping of large sausage. Bologna Tubing has proved a real money-saver for these manufacturers and will do the same for you. CAHN has the proper tubing.

Fred C. Cahn

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Selling Agent: THE ADLER COMPANY, CINCINNATI

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



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Canadian Sales Office: 125 Bay Street, Toronto, Canada

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

| | |
|---|------------|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports | \$29.00 |
| Blood, dried, 16% per unit | 4.15 |
| Unground fish scrap, dried 11% ammonia, 16% B. P. L., f.o.b. fish factory | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot | 55.00 |
| November shipment | 55.00 |
| Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories | 2.75 & 10c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports | 30.00 |
| in 200-lb. bags | 32.00 |
| in 100-lb. bags | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk | 4.00 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk | 4.25 & 10c |

Phosphates

| | |
|--|---------|
| Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. | \$37.50 |
| Bone meal, raw, 4½% and 50% in bags, per ton, c.i.f. | 37.50 |
| Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat | 0.50 |

Dry Rendered Tankage

| | |
|--------------------------|------|
| 50/55% protein, unground | .95c |
| 60% protein, unground | .95c |

EASTERN FERTILIZER MARKETS

New York, November 25, 1941

Tankage declined this week to \$4.25 and 10c per unit, f.o.b. eastern shipping points, with additional quantities offered at this figure and little buying interest evident. Dried blood sold at \$4.15, and more is offered at this figure.

Cracklings remained steady; sales were reported at 95c. A number of lots of imported bone meal have arrived unsold and a lower market is expected.

RENDERERS' GROUP TO MEET

Sixth annual convention of the Association of American Producers of Domestic Inedible Fats has been scheduled for December 8 at the Drake hotel, Chicago, according to A. L. Buxton, Kentucky Chemical Industries, Inc., Cincinnati, president of the association. Last year the convention attracted an attendance of about 150 renderers, equipment manufacturers and their representatives from all sections of the country.

Business session of this year's meeting will be preceded by a board of directors' meeting, to take place in the morning. A banquet and evening of entertainment will wind up the sessions in the evening. D. M. Pfeiffer, Akron Soap Co., is vice president of the association.

FATS AND OILS IMPORTS

Fats and oils imported for consumption during the quarter ending September 30, 1941, compared:

| | 1941 lbs. | 1940 lbs. |
|---------------------------------|--------------|--------------|
| Animal oils and fats, edible | 2,418,723 | 747,495 |
| Tallow, inedible | 12,548,679 | |
| Wool grease | 291,100 | 639,196 |
| Whale oil | 450,638 | 5,368,440 |
| Cod oil | 1,900,718 | 571,845 |
| Cod-liver oil | 2,000,445 | 2,355,922 |
| Other fish oil | 1,581,100 | 87,615 |
| Stearic acid | 56,448 | 102,404 |
| Grease and oils, n.e.s. (value) | \$945 | \$595 |
| Cottonseed oil, refined | 3,981,205 | 3,385,542 |
| Coconut oil | 119,036,259 | 84,009,109 |
| Palm oil | 92,398,726 | 80,009,109 |
| Corn oil | 827,746 | |
| Other fats and oils | 44,160,139 | 49,966,271 |
| Total | 281,174,986 | 227,282,945 |

Cotton Oil Futures Steady in Light and Routine Trade

COTTONSEED oil futures fluctuated over a narrow range in routine trading at New York this week. The undertone was steady at levels slightly higher than the previous week's. A good part of the trade was professional, as others took to the sidelines to await labor and price control developments.

Easiness of other commodities and a less favorable cash oil situation brought liquidation and selling by professionals. Trade brokers were good buyers on Monday and Tuesday, part of which was thought to have been hedge lifting against SMA purchases of 2,540,000 lbs. of cotton oil shortening, the first bought under the lend-lease program. Greater pressure of soybean oil offerings and an easier market, with some pickup in hog marketings, operated against bulges in cotton oil futures.

Cash oil demand was slower and cash prices were easier under pressure of resale offers. Refiners were asking 13½c for winter oil in tanks and would do 13¼c, or ½c less than last week, while resale tanks sold at 13¼c, and it was thought possible that resale oil might be bought at 13½c. Refiners lowered drum oil ½c to 15c, the point at which resellers had been offering, but resale drums could have been bought below 15c. Refined peanut oil in tanks was offered at 13¼c, while resale drums might have been bought under 15c. Refined soybean oil was offered at 11¼c in tanks and 13c in drums.

Evening up in December oil has been proceeding slowly. On Wednesday about 180 lots were still open. It is reported that packers want delivery of 30 to 40 tanks on December contracts.

Crude oil was moving in a limited way in the South at steady prices. Last sales were reported at 11½c in the Carolinas and 11¼c in the Southeast, while the Valley was quoted at 11¼@11½c and a moderate rate movement took place in Texas from 10.90c to 11¼c.

COCONUT OIL.—The market was barely steady. Tanks sold last at 7½c, New York, and were quoted later at 7¼@7½c. On the Pacific coast, Novem-

ber-December was reported at 6¼c bid.

CORN OIL.—The market was quiet with crude quoted at 11@11¼c.

SOYBEAN OIL.—Trade passed during the week at 9¼c and 9½c Decatur basis, but buyers subsequently backed away owing to easiness in beans and competing products. The market was quoted at 9½c bid and 9¼@9½c asked. A few cars of oil sold at 9¼c from Iowa points.

PALM OIL.—Nigre in drums at New York was quoted at 9c; tanks, 8¼c; shipment bulk tanks, 8c, and nearby Sumatra in tanks, 7¼c.

PEANUT OIL.—Last sales of southeast crude peanut oil were reported at 12c. The market was called 11¼@12c with very little available.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 11¼c bid, 11¼c asked; Southeast, 11¼c bid; Texas, 11c paid at common points; Dallas, 11¼c nominal.

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 21, 1941

| Sales | Range | | Closing | |
|----------|-------|-------|---------|-------|
| | High | Low | Bid | Asked |
| December | 15 | 12.54 | 12.51 | 12.51 |
| January | .. | .. | 12.49 | 12.51 |
| February | .. | .. | 12.49 | 12.51 |
| March | 11 | 12.56 | 12.52 | 12.53 |
| April | .. | .. | 12.53 | 12.53 |
| May | 37 | 12.56 | 12.50 | 12.50 |
| June | .. | .. | 12.51 | 12.51 |
| July | 10 | 12.55 | 12.52 | 12.52 |

Sales 73 contracts.

SATURDAY, NOVEMBER 22, 1941

| | | | | |
|----------|----|-------|-------|-------|
| December | .. | .. | 12.48 | 12.50 |
| January | .. | .. | 12.50 | 12.51 |
| February | .. | .. | 12.50 | 12.51 |
| March | .. | .. | 12.50 | 12.51 |
| April | .. | .. | 12.50 | 12.51 |
| May | 3 | 12.54 | 12.50 | 12.54 |
| June | .. | .. | 12.50 | 12.51 |
| July | 2 | 12.52 | 12.52 | 12.52 |

Sales 5 contracts.

MONDAY, NOVEMBER 24, 1941

| | | | | | |
|----------|----|-------|-------|-------|-------|
| December | 16 | 12.62 | 12.57 | 12.60 | 12.65 |
| January | 1 | 12.60 | 12.60 | 12.58 | 12.62 |
| February | .. | .. | 12.58 | 12.58 | 12.58 |
| March | 14 | 12.64 | 12.59 | 12.61 | 12.61 |
| April | .. | .. | 12.60 | 12.60 | 12.60 |
| May | 40 | 12.64 | 12.55 | 12.59 | 12.62 |
| June | .. | .. | 12.59 | 12.59 | 12.59 |
| July | 18 | 12.63 | 12.55 | 12.60 | 12.61 |

Sales 89 contracts.

TUESDAY, NOVEMBER 25, 1941

| | | | | | |
|----------|----|-------|-------|-------|-------|
| December | 12 | 12.60 | 12.58 | 12.58 | 12.60 |
| January | .. | .. | 12.57 | 12.57 | 12.60 |
| February | .. | .. | 12.57 | 12.57 | 12.57 |
| March | 21 | 12.63 | 12.55 | 12.60 | 12.61 |
| April | .. | .. | 12.58 | 12.58 | 12.58 |
| May | 48 | 12.61 | 12.54 | 12.57 | 12.61 |
| June | .. | .. | 12.57 | 12.57 | 12.57 |
| July | 8 | 12.58 | 12.57 | 12.59 | 12.60 |

Sales 89 contracts.

WEDNESDAY, NOVEMBER 26, 1941

| | | | | | |
|----------|----|-------|-------|-------|-------|
| December | 25 | 12.55 | 12.50 | 12.50 | 12.55 |
| January | .. | .. | 12.47 | 12.47 | 12.47 |
| February | .. | .. | 12.47 | 12.47 | 12.47 |
| March | 11 | 12.58 | 12.50 | 12.49 | 12.50 |
| April | .. | .. | 12.49 | 12.49 | 12.49 |
| May | 21 | 12.57 | 12.50 | 12.50 | 12.53 |
| June | .. | .. | 12.50 | 12.50 | 12.50 |
| July | 24 | 12.58 | 12.53 | 12.53 | 12.53 |

Sales 83 contracts.

THURSDAY, NOVEMBER 27, 1941

| | | | | | |
|----------|----|-------|-------|-------|-----|
| December | 5 | 12.50 | 12.50 | 12.54 | bid |
| January | 4 | 12.50 | 12.49 | 12.53 | bid |
| March | 15 | 12.55 | 12.45 | 12.56 | bid |
| May | 36 | 12.60 | 12.53 | 12.60 | bid |
| July | 14 | 12.58 | 12.44 | 12.59 | bid |

(See later markets on page 34.)

VEGETABLE OILS

| | |
|---|-----------|
| Crude cottonseed oil, in tanks, f.o.b. | |
| Valley points, prompt | 11 @ 11¼ |
| White deodorized, in bbls., f.o.b. Chgo. | 14¼ @ 14¼ |
| Yellow, deodorized | 14¼ @ 14¼ |
| Soap stock, 50% f.f.a., f.o.b. consuming points | 3¼ @ 3¼ |
| Soybean oil, in tanks, f.o.b. mills | 9¼ @ 9¼ |
| Corn oil, in tanks, f.o.b. mills | 11 |
| Coconut oil, sellers tanks, f.o.b. coast | 6¼ @ 6¼ |
| Refined coconut, bbls., f.o.b. Chicago | 13¼ @ 13¼ |

OLEOMARGARINE

F.O.B. CHICAGO

| | |
|--------------------------|-----|
| White domestic vegetable | 17½ |
| White animal fat | 14 |
| Water churned pastry | 16½ |
| Milk churned pastry | 17½ |
| Vegetable type | 13 |

Swift on Overtime

(Continued from page 18.)

establish a discriminatory policy.

For that reason, effective November 19, and until further notice, the company will pay time and one-half for work in excess of 40 hours in any week to employees engaged in handling, slaughtering, or dressing livestock, even though this is not required under the law or under the decision. This will put those employees on the same basis of overtime as all other meat packing plant employees of the company who are subject to the maximum hours provision of the wage and hour act.

Mr. Holmes also announced that meat plant employees who have been paid only straight time for overtime since 1938 (when the law became effective) are entitled to receive an additional half hour's back pay for each hour they have worked in excess of the legal maximum.

The wage and hour law provides that any employer violating the maximum hours provision of the law is liable to the employee for the unpaid overtime compensation and also for an additional equal amount as liquidated damages. Swift & Company is going to pay this penalty without making it necessary for employees to bring suit.

"After such payment has been made," said Mr. Holmes, "each employee will have received a total (including the straight time previously paid) of double time for all hours worked in excess of the maximum provided in the act.

"Overtime payments on the new basis will commence at once. Payments for the past accumulated overtime may be delayed due to some law suits that have been brought against the company in various courts because there is some question as to which employees are parties to such suits. When the courts have determined that question, payment will be made direct to all employees not parties to such suits and to other employees through their attorneys. We are hopeful that this will result in only a brief delay."

One such suit has been filed in federal district court at Milwaukee by the Packinghouse Workers Organizing Committee, the United Packinghouse Workers of America, Local No. 50, and officers and eight members of the union. The Plankinton Packing Co. has filed a motion to dismiss or amend the suit.

In its motion the Plankinton company contends that the plaintiffs have no authority to sue in a representative capacity for the unnamed employees because many of them have not learned of the existence of this action, because many live outside the jurisdiction of the federal court and because many of the employees do not wish to bring an action such as stated in the complaint.

It is also contended in the motion that the Fair Labor Standards Act of 1938, under which the action was filed, does not authorize the plaintiffs to represent unnamed persons alleged to be employees of the defendant.

The defendant has requested an or-

der requiring a more definite complaint, including the names of all members of Local 50, who the union plaintiffs claim have designated them as their agents and a statement of authority to represent the named employees.

Priorities and Equipment

(Continued from page 18.)

cant submits the completed application in quadruplicate to the Director of Priorities at Washington. About a week or ten days is now required for Washington to assign preference ratings, according to the Chicago office, Priorities Field Service, OPM.

The preference rating assigned the packer for the equipment requested is extended to the supplier, who governs his production procedure accordingly. The higher the rating assigned, the more promptly the packer is likely to receive his equipment. In some cases, the supplier must extend the rating to his own sources of supply to obtain materials entering into the equipment.

If a packer or sausage manufacturer wishes to construct a new building or add an addition to an existing plant, a different approach is made. Here a project rating must be obtained from the defense housing coordinator for his particular area, covering material and equipment involved in the construction. This would be the procedure in replacing a plant destroyed by fire.

FSA Nutrition Movie Is Financed by Swift

Filming of a documentary motion picture on nutrition has been started in Hollywood, Federal Security Administrator Paul V. McNutt announced this week. The film, which is to be one of the most ambitious motion picture treatments of nutrition made so far, is a project of the Office of Defense Health and Welfare Services of the Federal Security Agency.

Mr. McNutt stated that when the national nutrition program was announced, Swift and Company offered to finance a motion picture which would bring to the American people the story of sound health through sound eating. It was agreed that the film would be non-commercial in character and that the nutritional information presented would follow the best scientific knowledge and practice.

The nutritional data and the script are subject to approval by a committee of nutritionists headed by M. L. Wilson, assistant director of Defense Health and Welfare Services.

The film is being produced by the American Film Center, an educational organization supported by the Rockefeller Foundation, with the filming under the direction of Film Associates, Inc. The film will be released early in 1942 and will be shown at commercial moving picture theaters throughout the United States.

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HIDES AND SKINS

Three packers again move week's production of hides at ceiling levels—Another $\frac{3}{8}$ c advance paid in South American market—Calf and kipskins wanted at maximum prices.

Chicago

PACKER HIDES.—Conditions in the packer hide market remain unchanged, with an unsatisfied demand for all descriptions at full ceiling levels, as quoted in the table on page 34.

Two packers allocated hides among various tanners at mid-week, and a third packer followed later; quantities were not disclosed but are thought to have involved about a full week's production, or possibly 75,000 hides. The fourth packer has not been mentioned in recent trading and there is a feeling in some quarters that hides may have been sold ahead in that spot.

Despite the approach of the winter season, the market appears as tight as it was a month or so back. There are no indications as yet of demand slackening. Prices advanced about $\frac{3}{8}$ c this week in the South American market on fair-sized buying credited to interests in the States; improving quality as the southern hemisphere approaches the summer season is undoubtedly a factor.

All other hide and skin markets continue rather tight at unchanged levels, usually at ceiling prices, with the exception that a car of trimmed all-weights was reported sold in the country hide market at a price of 15c, del'd, from a point with about $\frac{1}{2}$ c freight rate, whereas this price had previously been paid f.o.b. shipping point; however, there is some disagreement as to the average weight of the hides involved, and heavier average weight may have been a contributing factor.

The open interest in hide futures continues to dwindle and at the close of business Nov. 25 was down to 210 lots. Certified stock of hides in Exchange warehouses on Nov. 24 had declined to 135,691 hides.

OUTSIDE SMALL PACKER.—The outside small packer market is being closely combed for offerings and some better productions are sold up to the end of the year. Ceiling price of 15 $\frac{1}{4}$ c, selected, trimmed, is readily obtainable for natives, f.o.b. shipping points, with brands at 14 $\frac{1}{2}$ c; untrimmed hides quotable a cent less.

PACIFIC COAST.—There has been no news from the Coast market since Oct. hides cleared at ceiling price of 13 $\frac{1}{2}$ c, flat, trimmed, for steers and cows, f.o.b. shipping points. Some ac-

tion is expected shortly on Nov. hides.

FOREIGN WET SALTED HIDES.—The South American market moved up $\frac{3}{8}$ @ $\frac{1}{4}$ c this week on a fair volume of business, credited to buyers in the States. A total of 11,000 Argentine frigorifico standard steers sold at 115 pesos, equal to 17 $\frac{3}{4}$ c, c.i.f. New York, as against 110 pesos or 16 $\frac{1}{2}$ c paid last week; a total of 16,500 reject heavy steers sold at 110 pesos or 16 $\frac{1}{2}$ c, as against 105 pesos or about 16 $\frac{1}{4}$ c paid last week; 5,000 frigorifico cows sold at 112 pesos or 17c, all coming to the States. A sale of 5,500 light steers was reported late last week at 120 pesos or 18 $\frac{1}{2}$ c, but this price is probably under the market at present.

COUNTRY HIDES.—Trade continues comparatively light in the country market for this season of the year. While offerings are not plentiful, a good many hides have been moving as all-weights and buyers have been slow to take on heavy average lots at prices paid earlier for lighter stock. Untrimmed all-weights around 46-47 lb. avge. are reported salable at 14c, flat, f.o.b. shipping points, and trimmed hides at 15c. However, one car trimmed all-weights was reported late this week at 15c, del'd, from a point with about $\frac{1}{2}$ c freight rate; the average weight is reported to have been heavier but this has not been definitely confirmed. Trimmed heavy steers and cows are quoted around 13c, flat, with cows alone around 13 $\frac{1}{2}$ c. Trimmed buff weights continue quoted

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at 14½@15c flat. Trimmed extremes are readily salable at ceiling of 15c, flat, or 15½c selected, when offered. Bulls quoted 9c, flat, last paid, for trimmed. Glues last sold at 11½c, flat, for trimmed and untrimmed, with up to 12c asked. All-weight branded hides quoted 13@13½c, flat, with 13c last paid.

CALFSKINS.—While there is an active inquiry for calfskins, no sales of Nov. skins have been reported as yet. Packers are closely sold up to end of Oct. at maximum prices of 27c for heavies and 23½c for lights under 9½ lb., and these prices readily obtainable.

Collectors are moving city calfskins each week as available at full maximum prices, 8/10 lb. at 20½c, and 10/15 lb. at 23c; outside cities are salable at same levels. Country calfskins are scarce and salable at 16c flat for 10 lb. and down and 18c flat for 10/15 lb., f.o.b. shipping points. Chicago city light calf and deacons continue salable at \$1.43, selected.

KIPSKINS.—Some action is expected on packer Nov. kipskins as soon as month's production is known. Market is sold up to end of Oct., with ceiling prices obtainable, or 20c for 15-30 lb. native kips and 17½c for brands.

Production of Chgo. city kipskins usually shows some increase at this time but collectors report a ready market for anything offered at maximum price of 18c for 15-30 lb. native kips and 17c for brands. Outside cities are salable

same basis. Country kips, 15-30 lb., are salable at 16c, flat, f.o.b. shipping point.

The market is quotable at ceiling of \$1.10 flat for packer regular slunks and 55c for hairless.

HORSEHIDES.—There is a moderate trade coming to light on horsehides, usually at firm to strong prices for good stock, although some buyers show reluctance to paying any advance. City renderers, with manes and tails, are quoted \$6.80@6.90, selected, f.o.b. nearby shipping points, with up to \$7.00 for choice lots. Trimmed renderers quoted \$6.40@6.65, del'd Chgo., some buyers quoting \$6.40 top as their ideas. Mixed city and country lots \$5.80@6.00, Chgo., depending upon quality.

SHEEPSKINS.—Dry pelts are in very light supply and quoted 24@25c per lb. for full wools, del'd Chgo., depending upon section. There is a continued good demand for packer shearlings, with some variation in prices, depending upon buyers. One house sold two cars this week at \$1.80 for No. 1's, \$1.35 for No. 2's, and 85c for No. 3's; sales reported in a smaller way in another quarter at \$1.80@1.85, \$1.35, and 85@90c for the three grades. A car of pickled skins sold recently at \$8.00 per doz. packer production, and this figure is asked. The market on mid-west packer lamb pelts is quoted usually around \$3.20@3.30 per cwt. live weight basis for Nov. pelts. Native lambs quoted around \$2.75@2.90 per cwt. live

basis. Outside small packer pelts quoted around \$2.25 each for late Nov. pelts, up to \$2.50 each for choice lots.

New York

PACKER HIDES.—One New York packer is reported to be holding Nov. hides until the entire month's production is known; others are credited with selling a good part of their Nov. production to date at full ceiling levels, native steers 15½c, butt brands 14½c, Colorados 14c, all-weight cows 15½c, and bulls 12c.

CALFSKINS.—The market continues strong on calfskins and both collectors and packers are moving skins each week, as fast as available, at full ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, and 17 lb. up \$4.60.

ANIMAL FAT IMPORTS

Imports of animal fats and oils during August, 1941, and their value:

| Quantity | Value |
|----------------------------|-------------------|
| Whale oil, gals..... | 11,998 \$ 6,267 |
| Cod oil, gals..... | 45,548 24,816 |
| Cod liver oils, gals..... | 50,319 104,581 |
| Other fish oils, gals..... | 46,634 59,234 |
| Inedible tallow, lbs..... | 5,852,745 162,426 |
| Tankage, ton..... | 18,978 451,869 |
| Wool grease, lbs..... | 102,108 2,485 |
| Stearic acid..... | 17,978 1,847 |

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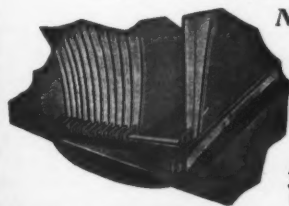
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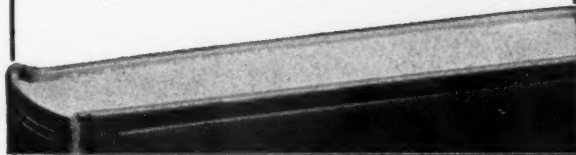


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Packer and the Chemist

(Continued from page 17.)

the outcome. In another case the writer was called into consultation rather late. One trip was made to the plant and some data were secured and a sample of the offending product requested. The mere presence of the chemist must have had a potent effect for no further difficulty was experienced.

In a third case a plant was visited and a general survey made. Certain suggestions were given which were aiming at a possible quick solution. The plant foreman had one or two ideas to try. Apparently none of these measures worked and the chemist then recommended a more careful survey. However, before it could be made word was received that the trouble had been cleared up, apparently as a result of the last change made by the foreman.

It should be pointed out that in none of these cases does management know what caused the trouble. If the spoilage or discoloration recurs it is fairly certain that the expedient used previously will not give such quick results. Furthermore, management cannot even be certain it has the "cure."

Only the plant executives know how much was lost before the trouble was eliminated in these cases; no one knows what the loss will be if the difficulty returns or some new spoilage problem turns up. One may well ask "What price for prevention or cure?"

The next article will give some specific examples of how small meat packers have used chemists and their opinion of results.

FINANCIAL NOTES

Armour and Company of Illinois has declared an accumulated dividend of \$1.50 on its \$6 prior preferred stock. A similar amount was paid October 1, marking the first distribution of the issue since January, 1938. A quarterly dividend of \$1.75 was also declared by Armour of Delaware. Both dividends are payable January 2, 1942, to all shareholders of record on December 10.

A regular quarterly dividend of \$1 and an extra dividend of 25c have been declared by Beech-Nut Packing Co., both payable January 2 to stockholders of record on December 10. A similar extra was paid January 1.

John Morrell & Co. has declared an extra dividend of 75c on its common stock, payable December 19 to shareholders of record on December 2.

Swift & Company has declared a quarterly dividend of 30c on its common stock, payable January 1 to stockholders of record on December 2.

A dividend of \$1.50 per share has been declared by Wilson & Co. to apply against accumulations on its \$6 preferred stock for the period May 1, 1941 to July 31, 1941. The dividend is payable February 2, 1942, to stockholders of record on January 16, 1942.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures were firmer and prices advanced under general buying. A fair quantity of December long lard was switched to distant months; tenders on December contracts were expected to be routine. Chicago hog market was irregular with top at \$10.15. The provision market showed a firm tendency on green regular hams, especially on light and medium averages, on very moderate offerings and good inquiries.

Cottonseed Oil

Valley and Southeast crude were quoted at 11½¢ bid to 11½¢ asked; Texas, at common points, 11@11½¢ bid; Dallas, 11½@11½¢ bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 12.60@12.75; Jan. 12.65@12.74; Mar. 12.69; May 12.70 sale; July 12.69@12.71; 70 lots.

FSCC Purchases

In addition to its regular line of purchases—canned and cured pork, sausage casings and lard—the FSCC this week asked packers for offerings of rendered beef suet, extra oleo oil and Unit M-3, meat and vegetable stew, of Type C army ration. Offers on the oleo oil and Type C ration were received up to November 27; offers on the rendered beef suet may be submitted to December 3.

On November 28 the Federal Surplus Commodities Corp. purchased 9,942,332 lbs. of canned pork, 7,496,821 lbs. of cured pork, 8,859,200 lbs. of lard, 60,000 lbs. of Type C, U. S. Army ration, 25,000 100-yd. bundles of hog casings, 5,000 pieces of beef bungs, 430,016 lbs. canned chicken and 890,250 lbs. oleo oil.

HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during August, 1941:

| IMPORTS | | |
|------------------------------|------------|------------|
| | Pounds | Value |
| Cattle hides, dry..... | 3,131,972 | \$ 363,552 |
| wet..... | 35,287,133 | 3,658,115 |
| Kipskins, dry..... | 1,285,804 | 156,682 |
| wet..... | 373,288 | 64,448 |
| Calfskins, dry..... | 148,278 | 26,013 |
| wet..... | 276,063 | 62,572 |
| Sheep and lamb skins | | |
| dry and green & woolled.. | 2,018,145 | 400,613 |
| pickled, fleshers, shivers.. | 10,287,055 | 1,585,066 |
| Sheep and lamb skins, dry.. | 433,140 | 106,873 |
| Buffalo hides, dry and wet.. | 279,942 | 19,616 |
| Indian buffalo hides, | | |
| dry and wet..... | 64,704 | 15,707 |
| Horse, colt and ass skins | | |
| dry..... | 470,229 | 87,738 |
| wet..... | 1,222,930 | 83,545 |
| Goat and kid skins, dry..... | 5,963,288 | 1,275,965 |
| wet..... | 128,430 | 21,438 |
| Kangaroo and wallaby..... | 34,351 | 20,322 |
| Deer and elk skins..... | 140,398 | 56,686 |
| Reptile skins..... | 54,913 | 32,104 |
| Shark skins..... | 44,900 | 6,291 |
| Other fish skins..... | 191,500 | 4,242 |
| Seal skins, not fur..... | 39,065 | 8,353 |
| Other hides and skins | | |
| (pieces)..... | 139,481 | 205,581 |

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago on November 28, 1941:

| PACKER HIDES | | | |
|------------------------|--------------------|------------|-----------------|
| | Week ended Nov. 28 | Prev. week | Cor. week, 1940 |
| Hvy. nat. strs. | @15¼ | @15¼ | @14 |
| Hvy. Tex. strs. | @14¾ | @14¾ | @13 |
| Hvy. butt brnd'd strs. | @14¼ | @14¼ | @13 |
| Hvy. Col. strs. | @14 | @14 | @12½ |
| Ex-light Tex. strs. | @15 | @15 | @13¼ |
| Brnd'd cows.. | @14¼ | @14¼ | @12¾ |
| Hvy. nat. cows | @15¼ | @15¼ | @13 |
| Lt. nat. cows | @15¼ | @15¼ | @14 |
| Nat. bulls.... | @12 | @12 | @8¼ |
| Brnd'd bulls.. | @11 | @11 | @8 |
| Calfskins..... | 23½ @27 | 23½ @27 | 23½ @28 |
| Kips, nat..... | @20 | @20 | @22 |
| Kips, brnd'd.. | @17¼ | @17¼ | 18½ @19 |
| Slunks, reg.. | @1.10 | @1.10 | @.80 |
| Slunks, hrls.. | @.55 | @.55 | @.55 |

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

| CITY AND OUTSIDE SMALL PACKERS | | | |
|--------------------------------|--------------------|------------|-----------------|
| | Week ended Nov. 28 | Prev. week | Cor. week, 1940 |
| Nat. all-wts.. | @15¼ | @15¼ | 12 @13¼ |
| Branded..... | @14¼ | @14¼ | 11½ @12 |
| Nat. bulls.... | @12 | @12 | @ 8 |
| Brnd'd bulls.. | @11 | @11 | @ 7¼ |
| Calfskins..... | 20½ @23 | 20½ @23 | 20 @24¼ |
| Kips..... | @15 | @15 | @20 |
| Slunks, reg.. | @1.10 | @1.10 | @1.14 |
| Slunks, hrls.. | @.55 | @.55 | @.50 |

All country hides and skins quoted on flat basis.

| SHEEPSKINS | | | |
|------------------|--------------------|------------|-----------------|
| | Week ended Nov. 28 | Prev. week | Cor. week, 1940 |
| Pkr. shearings.. | 1.80@1.85 | 1.80@1.85 | @1.85 |
| Dry pelts..... | .24 @.25 | .24 @.25 | 21 @22 |

NEW YORK HIDE FUTURES

Closing Prices

Monday, Nov. 24.—Dec. 14.95@15.00; Mar. 14.82@14.88; June 14.80@14.88; Sept. 14.75 b; 16 lots.

Tuesday, Nov. 25.—Dec. 14.92@15.00; Mar. 14.58@14.90; June 14.80 b; Sept. 14.75 b; Dec. (1942) 14.75 b; 22 lots.

Wednesday, Nov. 26.—Dec. 14.95@15.00; Mar. 14.86@14.90; June 14.80 b; Sept. 14.75 b; Dec. (1942) 14.75 b; 2 lots; unchanged to 3 higher.

Thursday, Nov. 27.—Dec. 14.94 b; Mar. 14.90@14.93; June 14.86@14.95; Sept. 14.80 b; Dec. 14.80 b; 9 lots.

Friday, Nov. 28.—Dec. 15.00 b; Mar. 14.91; June 14.90@14.95; Sept. 14.80 b; Dec. (1942) 14.80 b; 4 lots; unchanged to 6 higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 22, 1941, were 4,218,000 lbs.; previous week 4,908,000 lbs.; same week last year 4,815,000 lbs.; Jan. 1 to date, 228,577,000 lbs.; same period last year, 219,467,000 lbs.

Shipments of hides from Chicago for week ended November 22, 1941, were 5,210,000 lbs.; previous week 4,623,000 lbs.; same week last year 5,625,000 lbs.; Jan. 1 to date, 257,712,000 lbs.; same period last year, 250,054,000 lbs.

U.S. Announces Pork and Lard Transfers to Britain

The U.S. Department of Agriculture announced late last week that more than 161 million lbs. of lard and 171 million lbs. of pork products have been delivered to representatives of the British government for shipment under provisions of the lend-lease act, from the beginning of operations in April up to October 1. All agricultural commodities turned over to the British during the period totaled 1,650,000,000 lbs. October operations are expected to show an increase in amounts handled.

Animal protein products made up the most important groups of commodities in the shipments. These included pork, lard, cheese, dried milk, evaporated milk and eggs. Other commodities made available to the British included fruits and vegetables, grain and cereal products, fats and oils, other foodstuffs, and such non-foodstuffs as cotton, tobacco, and naval stores.

Most of the food supplies are distributed to the civilian population in England through normal trade channels, under a rationing system and with strict price controls. Some of the supplies are distributed through canteens in industrial plants, and some are used for free distribution through mobile soup kitchens in bombed areas, and through schools, clinics and hospitals.

Packhouse products turned over to the British to October 1 included 171,164,356 lbs. of canned and cured pork; 1,458,873 lbs. of hog casings, 10,994 lbs. dried beef and 161,619,473 lbs. lard.

California Wants Army to Buy State-Inspected Meat

Charges of discrimination against state-inspected meat packers by U. S. Army purchasing agents were contained in an appeal sent this week by Governor Culbert L. Olson of California to President Roosevelt. The governor asked that federal requirements on meat for Army camps be modified to allow packers under California state registry to make sales to the Army.

"In California about 30 percent of the meat is handled through federally inspected houses," the governor stated, "whereas 70 percent is handled through state-approved houses. California law prescribing the inspection of meats clearly states that the regulations of the U. S. Bureau of Animal Industry on meat inspection shall be followed as closely as possible.

"On behalf of the livestock industries of California, I appeal to you, as chief executive of the nation, to assist us in correction of what appears to be an injustice whereby a monopoly is given to nationally inspected meat packers to the detriment of local slaughterers operating under an inspection system recognized as adequate by the U. S. Department of Agriculture."

OUTLOOK FOR PACKERS' CANS

Although the impact of the national defense program in 1942 will probably necessitate some conservation steps in the tin container industry, primarily affecting the general line cans used for paints, varnishes, and similar products, packers' cans will not be hit, since national policy demands that food distribution must not be disturbed by priority orders.

This is the important conclusion of an article to appear in a forthcoming issue of *Domestic Commerce Weekly*, published by the Department of Commerce. Pointing out that the tin container industry is operating "at an unprecedented level" to satisfy the progressively increasing demands of national defense, the article states that can manufacturers are concerned over the raw materials situation, with shortages in black plate growing more severe and widespread.

Output of cans during September is officially estimated at about 18 million gross; cumulative shipments for the first nine months of 1941 were about 28 per cent over those of the corresponding period of 1940. Demand for packers' cans is expected to be further stimulated in 1942 by the program calling for an increase of 8 billion pounds of milk, expansion in output of other foods for lend-lease and other factors.

WORKERS EARN MORE

Average hourly and weekly earnings in the meat packing industry in September reflected recent wage increases. The U. S. Department of Labor reports average weekly earnings of packing-house employees at \$30.71 in September, up 1.2 per cent from August, even more from July and 13.2 per cent above September, 1940. At the same time the average number of hours worked per week in September (39.3) was slightly below the levels of August, 1941 and September, 1940. Average hourly earnings in September were 78.3c against 76.6c in August, 73.7c in July and 69c in September, 1940.

OPM AIDS PACKAGE MAKERS

In an effort to encourage substitution of wooden containers for other types incorporating vital defense materials, the Office of Production Management has granted priority assistance to manufacturers representing a considerable portion of the packaging industry.

Terms of the new order cover makers of paperboard containers, wooden barrels and kegs and other containers using sawed lumber, veneer or plywood, who are given a preference rating of A-5 on ferrous material with the exception of wire, where the rating is A-8.

Hog Killing Floor at E. Kahn's Sons Co.

(Continued from page 16.)

Hand-operated steel casement sash, which the Kahn company has found very satisfactory, is used on the hog killing floor.

Used gambrels move by conveyor to a small washing and sterilizing room

stainless steel hooks, and travel along about 11 ft. above the floor to the head table. A stainless steel trough underneath the head chain catches any drip.

Space has been provided at one side of the present hog hoist for another

GLASS LETS LIGHT THROUGH

Interior partitions, such as these splash walls forming the hog washer, are built of tile and glass block. The glass block allows light from the outside to penetrate to all parts of the killing floor. Hog carcasses are washed with water at 300 pounds pressure after shaving and singeing and then go on to the house inspector.



on the roof of a nearby building. They return by conveyor to a storage space near the hog dehairer. The trolleys are oiled in the same location.

One interesting third floor detail is that the heads are removed some distance from the head working table. They are placed on a conveyor, consisting of a simple chain equipped with

hoist and a bleeding rail connection can easily be made at this point in the future.

About 165 hogs are on the chain in process at all times. There are always enough hogs on the bleeding rail so that scalding proceeds at an even pace. Chain moves at the rate of 1,200 ft. per hour.

LIVESTOCK MARKETS *Weekly Review*

Hog Kill Increasing at 1940 Fall Rate

SINCE early September the weekly rate of hog slaughter has increased about as rapidly as it did last fall, according to the U. S. Agricultural Marketing Service. Hog slaughter in the first quarter of the 1941-42 marketing year (October-December) may be smaller than a year earlier, when slaughter was particularly heavy, but in the three remaining quarters it is expected to be greater, since the 1942 spring pig crop is expected to be large.

Present indications are that this year's fall pig crop will exceed that of last year by about 13 per cent, and this increase will be reflected in marketings during the late spring and summer of 1942. The national goal for hogs in 1942 is a total United States slaughter of a little more than 79 million head, about 2 million head more than the near record slaughter in 1940, and about 6 million head more than the probable total for 1941.

The market movement of the 1941 spring pig crop is now well under way, and slaughter supplies of hogs are increasing seasonally and will continue heavy during the next two months. Arrivals on November 25 were the heaviest for the year at Chicago and totaled 37,000 head.

Hog prices were low throughout 1940, reflecting the largest market supplies of hogs in 15 years. Compared with an average for 1940 of \$5.70, hogs sold at \$10.25 at Chicago during the week ended November 22. Since January, 1941, hog prices have followed a marked upward trend as a result of material reduction in hog supplies, improvement in consumer demand for meats and large government purchases of pork and lard for export. Consumer demand conditions are expected to be stronger in 1942

than in 1941, and the rate of government purchases is likely to be greater than in the past six months. Total government purchases of pork and lard under the food-for-defense program in 1942 probably will be equivalent to the products of about 12 million hogs.

The advance in hog prices since last January has resulted in considerable improvement in the hog-corn ratio. The ratio on November 22 was 14.9 against 9.2 a year earlier, and was favorable for expanding hog production. This relationship, with government assurance that hog prices will be maintained at a fairly high level through June, 1943, is expected to result in a material increase in the size of the 1942 spring pig crop.

INTERNATIONAL OPENS

Hundreds of carloads of choice cattle, hogs and sheep were on display as the forty-second annual International Livestock Exposition began in the International Amphitheatre in Chicago on November 29. The show will run until December 6. Late this week officials announced that entries had already been received from exhibitors in 37 states and four Canadian provinces—the largest number of states ever represented at the annual show.

The number of cattle entries in all divisions, including the purebred classes and steers, is the largest on record, according to B. H. Heide, general manager. Two judges are officiating instead of one because of the unprecedented number of fat cattle competing.

Baby beeves, lambs and pigs are being shown by 554 farm boys and girls from 17 states in the junior classes of the exposition. They are exhibiting 825 steers, lambs and hogs. In the last three successive expositions the grand champion steer has been shown by youths under 18 years, two of them girls.

OCTOBER CANADIAN EXPORTS

MONTREAL.—Canadian exports of bacon and ham during October showed a slight increase over the like month last year, totaling 29,795,500 lbs. compared with 27,866,000 lbs., a gain of 6.9 per cent. Total shipments in the first ten months of 1941 were 364,905,100 lbs., an increase of 31.3 per cent over 277,844,900 lbs. shipped in the like 1940 period.

October exports reflected the heavy demand from the United Kingdom, with almost all the pork moving to that country under the 425 million-lb. agreement.

Livestock exports for the month included 27,171 cattle against 17,770 in 1940; 1,901 calves compared with 2,465 in 1940 and 1,676 sheep against 351 in 1940. Cattle exports for the ten months of 1941 totaled 153,096 head and calves, 58,596 head.

Exports for October and the first ten months of 1941 and 1940:

| | Oct. 1941 lbs. | Oct. 1940 lbs. |
|-----------------------|----------------------|----------------------|
| Beef | 593,000 | 267,800 |
| Bacon and hams | 29,795,500 | 27,866,000 |
| Pork, chilled | 477,400 | 817,900 |
| Mutton and lamb | 14,400 | 16,000 |
| Canned meats | 58,487 | 32,488 |
| Lard | 42,000 | 100,000 |

| | 10 mo. 1941 lbs. | 10 mo. 1940 lbs. |
|-----------------------|------------------------|------------------------|
| Beef | 5,473,800 | 3,074,900 |
| Bacon and hams | 364,905,100 | 277,844,900 |
| Pork, chilled | 16,234,100 | 6,069,000 |
| Mutton and lamb | 234,500 | 146,400 |
| Canned meats | 1,371,512 | 8,300,311 |
| Lard | 5,889,200 | 2,371,100 |

SKINNING ON MOVING TABLE

One large packer skins cattle on a moving table. Another packer who is constructing a beef house plans to skin in a similar manner. Economies in operation justify use of this equipment when kill is heavy.



*Packers with an Eye
to profits come to K-M*

FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 26, 1941, as reported by the Agricultural Marketing Service:

| CATTLE: | |
|---------------------------------|---------------|
| Steers..... | \$ unquoted |
| Cows, medium..... | 7.50@ 8.00 |
| Cows, cutter and common..... | 6.25@ 7.00 |
| Cows, canners..... | 5.00@ 6.00 |
| Bulls, good..... | 9.00@ 9.50 |
| Bulls, medium..... | 8.00@ 8.75 |
| Bulls, cutter to common..... | 6.50@ 7.00 |
| CALVES: | |
| Vealers, good and choice..... | \$13.00@15.00 |
| Vealers, common and medium..... | 8.75@12.00 |
| Vealers, culls..... | 8.00@ 8.25 |
| Calves, good and choice..... | 8.50@ 9.75 |
| Calves, common and medium..... | 7.25@ 8.50 |

| HOGS: | |
|------------------------------------|----------|
| Hogs, good and choice, 197-lb..... | \$ 10.50 |

| LAMBS: | |
|-----------------------------|---------------|
| Lambs, good and choice..... | \$12.00@12.50 |
| Lambs, medium and good..... | 10.75@11.75 |
| Lambs, common..... | 9.00@10.50 |

Receipts of salable livestock at Jersey City market for week ended Nov. 22:

| | Cattle | Calves | Hogs* | Sheep |
|--------------------------|--------|--------|--------|--------|
| Salable receipts..... | 1,335 | 1,629 | 320 | 1,989 |
| Total, with directs..... | 6,801 | 11,513 | 20,963 | 39,106 |
| Previous week: | | | | |
| Salable receipts..... | 2,002 | 1,733 | 290 | 3,075 |
| Total, with directs..... | 8,328 | 11,206 | 22,204 | 50,134 |

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., November 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market weakened slightly, despite light receipts; decline in wholesale fresh pork values being a depressing influence.

| Hogs, good to choice: | |
|-----------------------|---------------|
| 160-180 lb..... | \$ 8.75@ 9.75 |
| 180-200 lb..... | 9.50@ 9.90 |
| 200-220 lb..... | 9.75@ 10.00 |
| 220-240 lb..... | 9.40@ 9.85 |
| 240-260 lb..... | 9.25@ 9.75 |

| Sows: | |
|--------------------|---------------|
| 330 lbs. down..... | \$ 9.35@ 9.75 |
| 330-360 lb..... | 8.25@ 8.65 |
| 400-500 lb..... | 8.80@ 9.45 |

Receipts of hogs at Corn Belt markets for week ended Nov. 27, 1941:

| | This week | Last week |
|-------------------------|-----------|-----------|
| Friday, Nov. 21..... | 30,300 | 50,400 |
| Saturday, Nov. 22..... | 37,400 | 45,200 |
| Monday, Nov. 24..... | 55,800 | 58,200 |
| Tuesday, Nov. 25..... | 38,600 | 44,000 |
| Wednesday, Nov. 26..... | 30,200 | 49,000 |
| Thursday, Nov. 27..... | Holiday | 63,900 |

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 22:

| At 20 markets: | Cattle | Hogs | Sheep |
|-------------------------|---------|---------|---------|
| Week ended Nov. 22..... | 197,000 | 438,000 | 198,000 |
| Previous week..... | 260,000 | 461,000 | 262,000 |
| 1940..... | 223,000 | 613,000 | 233,000 |
| 1939..... | 190,000 | 423,000 | 213,000 |
| 1938..... | 183,000 | 333,000 | 198,000 |

| At 11 markets: | Hogs |
|-------------------------|---------|
| Week ended Nov. 22..... | 371,000 |
| Previous week..... | 406,000 |
| 1940..... | 536,000 |
| 1939..... | 363,000 |
| 1938..... | 280,000 |

| At 7 markets: | Cattle | Hogs | Sheep |
|-------------------------|---------|---------|---------|
| Week ended Nov. 22..... | 137,000 | 323,000 | 142,000 |
| Previous week..... | 194,000 | 338,000 | 182,000 |
| 1940..... | 154,000 | 467,000 | 153,000 |
| 1939..... | 127,000 | 317,000 | 142,000 |
| 1938..... | 123,000 | 220,000 | 133,000 |

Watch Classified page for good men.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, November 27, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA† KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

| | | | | | |
|------------------|---------------|---------------|---------------|---------------|---------------|
| 120-140 lbs..... | \$ 9.15@ 9.75 | \$ 9.35@ 9.65 | | | |
| 140-160 lbs..... | 9.50@10.00 | 9.60@10.15 | \$ 9.15@ 9.50 | \$ 9.60@ 9.90 | \$ 9.60@ 9.80 |
| 160-180 lbs..... | 9.75@10.10 | 10.10@10.15 | 9.35@ 9.85 | 9.75@10.10 | 9.75@ 9.90 |
| 180-200 lbs..... | 9.90@10.15 | 10.10@10.15 | 9.65@ 9.80 | 9.90@10.15 | 9.80@ 9.90 |
| 200-220 lbs..... | 9.95@10.15 | 10.05@10.15 | 9.85@10.00 | 10.00@10.15 | 9.90 only |
| 220-240 lbs..... | 9.95@10.15 | 10.05@10.15 | 9.75@10.05 | 10.05@10.15 | 9.90 only |
| 240-270 lbs..... | 9.95@10.15 | 10.05@10.15 | 9.75@ 9.85 | 10.05@10.15 | 9.90 only |
| 270-300 lbs..... | 9.95@10.10 | 9.85@10.10 | 9.75 only | 10.00@10.10 | 9.85@ 9.90 |
| 300-330 lbs..... | 9.90@10.00 | 9.80@ 9.85 | 9.75 only | 9.95@10.05 | 9.80@ 9.90 |
| 330-360 lbs..... | 9.85@ 9.95 | 9.75@ 9.85 | 9.65@ 9.75 | 9.90@10.00 | 9.75@ 9.90 |

| Medium: | |
|------------------|--|
| 160-220 lbs..... | 9.35@ 9.95 9.35@10.00 9.00@ 9.75 9.75@10.10 9.60@ 9.90 |

SOWS:

Good and choice:

| | | | | | |
|------------------|------------|------------|------------|------------|------------|
| 270-300 lbs..... | 9.80@ 9.90 | 9.85@10.00 | 9.60@ 9.75 | 9.75@ 9.85 | 9.60@ 9.70 |
| 300-330 lbs..... | 9.75@ 9.85 | 9.80@10.00 | 9.60@ 9.65 | 9.75@ 9.85 | 9.60 only |
| 330-360 lbs..... | 9.65@ 9.80 | 9.65@ 9.90 | 9.50@ 9.60 | 9.60@ 9.75 | 9.60 only |

Good:

| | | | | | |
|------------------|------------|------------|------------|------------|------------|
| 360-400 lbs..... | 9.60@ 9.75 | 9.50@ 9.80 | 9.50@ 9.60 | 9.50@ 9.65 | 9.60 only |
| 400-450 lbs..... | 9.50@ 9.65 | 9.35@ 9.70 | 9.50 only | 9.45@ 9.60 | 9.60 only |
| 450-500 lbs..... | 9.35@ 9.55 | 9.15@ 9.55 | 9.40@ 9.50 | 9.35@ 9.50 | 9.50@ 9.60 |

Medium:

| | | | | | |
|------------------|------------|------------|------------|------------|------------|
| 250-500 lbs..... | 9.00@ 9.50 | 8.85@ 9.65 | 9.00@ 9.80 | 9.25@ 9.75 | 9.35@ 9.50 |
|------------------|------------|------------|------------|------------|------------|

PIGS (Slaughter):

| | | | | | |
|------------------------------|------------|------------|--|--|--|
| Med. & good, 90-120 lbs..... | 8.85@ 9.25 | 9.25@ 9.50 | | | |
|------------------------------|------------|------------|--|--|--|

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 750-900 lbs..... | 12.50@13.00 | 12.00@13.00 | 11.75@12.40 | 11.75@12.75 | 11.50@12.50 |
| 900-1100 lbs..... | 12.25@13.00 | 11.75@13.00 | 11.75@12.40 | 11.75@12.75 | 11.50@12.50 |
| 1100-1300 lbs..... | 12.00@13.00 | 11.25@12.50 | 11.25@12.25 | 11.25@12.50 | 11.25@12.25 |
| 1300-1500 lbs..... | 11.50@12.50 | 11.00@12.00 | 10.75@11.65 | 10.75@12.00 | 11.25@12.00 |

STEERS, good:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 750-900 lbs..... | 11.50@12.50 | 11.00@12.25 | 10.75@11.75 | 10.50@11.75 | 10.25@11.75 |
| 900-1100 lbs..... | 11.25@12.25 | 10.75@12.00 | 10.50@11.75 | 10.50@11.75 | 10.25@11.75 |
| 1100-1300 lbs..... | 11.25@12.25 | 10.75@11.75 | 10.50@11.50 | 10.50@11.50 | 10.25@11.50 |
| 1300-1500 lbs..... | 10.75@12.00 | 10.00@11.25 | 10.25@11.25 | 10.25@11.25 | 10.00@11.25 |

STEERS, medium:

| | | | | | |
|--------------------|------------|------------|------------|------------|------------|
| 750-1100 lbs..... | 9.50@11.50 | 9.25@11.00 | 9.25@10.75 | 9.00@10.50 | 9.00@10.50 |
| 1100-1300 lbs..... | 9.50@11.00 | 9.00@10.75 | 9.25@10.50 | 9.00@10.50 | 9.00@10.50 |

STEERS, common:

| | | | | | |
|-------------------|------------|------------|------------|------------|------------|
| 750-1100 lbs..... | 8.00@ 9.50 | 8.00@ 9.25 | 8.00@ 9.25 | 7.75@ 9.00 | 8.00@ 9.00 |
|-------------------|------------|------------|------------|------------|------------|

STEERS, HEIFERS AND MIXED:

| | | | | | |
|--------------------------|-------------|-------------|-------------|-------------|-------------|
| Choice, 500-750 lbs..... | 12.25@13.00 | 11.75@12.85 | 11.50@12.25 | 11.25@12.75 | 11.50@12.50 |
| Good, 500-700 lbs..... | 11.50@12.25 | 10.75@11.75 | 10.50@11.50 | 10.75@11.25 | 10.50@11.50 |

HEIFERS:

| | | | | | |
|--------------------------|-------------|-------------|-------------|-------------|-------------|
| Choice, 750-900 lbs..... | 12.25@13.00 | 11.75@12.85 | 11.50@12.25 | 11.25@12.75 | 11.00@12.25 |
| Good, 750-900 lbs..... | 11.50@12.25 | 10.75@11.75 | 10.25@11.50 | 9.75@11.25 | 9.75@11.00 |
| Medium, 500-900 lbs..... | 9.00@11.50 | 8.50@10.75 | 8.50@10.25 | 7.75@ 9.75 | 8.00@ 9.75 |
| Common, 500-900 lbs..... | 7.00@ 9.00 | 7.00@ 8.50 | 7.00@ 8.50 | 6.75@ 7.75 | 6.75@ 8.00 |

COWS, all weights:

| | | | | | |
|------------------------|------------|------------|------------|------------|------------|
| Good..... | 7.75@ 8.75 | 7.75@ 8.50 | 7.50@ 8.50 | 7.50@ 8.50 | 7.75@ 8.25 |
| Medium..... | 7.00@ 7.75 | 7.00@ 7.75 | 7.00@ 7.50 | 6.75@ 7.50 | 6.75@ 7.75 |
| Cutter and common..... | 5.75@ 7.00 | 5.75@ 7.00 | 5.75@ 7.00 | 5.50@ 6.75 | 6.00@ 6.75 |
| Canner..... | 4.75@ 5.75 | 4.25@ 5.75 | 4.50@ 5.75 | 4.50@ 5.50 | 5.00@ 6.00 |

BULLS (Ylgs. Excl.), all weights:

| | | | | | |
|------------------------------|------------|------------|------------|------------|------------|
| Beef, good..... | 9.00@ 9.50 | 8.75@ 9.00 | 8.85@ 9.00 | 8.50@ 8.75 | 8.25@ 9.00 |
| Sausage, good..... | 8.75@ 9.35 | 8.25@ 8.75 | 8.25@ 8.75 | 8.50@ 8.75 | 8.25@ 8.75 |
| Sausage, cutter and com..... | 7.75@ 8.75 | 7.75@ 8.25 | 7.25@ 8.25 | 7.75@ 8.50 | 7.25@ 8.25 |
| Sausage, cutter and com..... | 7.00@ 7.75 | 6.50@ 7.75 | 6.50@ 7.25 | 6.75@ 7.75 | 6.50@ 7.25 |

VEALERS, all weights:

| | | | | | |
|------------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice..... | 11.50@13.00 | 12.50@13.75 | 10.50@12.50 | 11.00@13.00 | 10.00@12.00 |
| Common and medium..... | 8.50@11.50 | 10.25@12.50 | 8.00@10.50 | 8.00@11.00 | 7.50@10.00 |
| Cull..... | 7.00@ 8.50 | 6.75@10.25 | 6.00@ 8.00 | 6.50@ 8.00 | 5.00@ 7.50 |

CALVES, 500 lbs. down:

| | | | | | |
|------------------------|------------|------------|------------|------------|------------|
| Good and choice..... | 8.50@10.00 | 9.00@10.50 | 9.00@10.50 | 8.50@10.50 | 9.00@10.50 |
| Common and medium..... | 7.50@ 8.50 | 7.50@ 9.00 | 7.00@ 9.00 | 6.50@ 8.50 | 7.00@ 9.00 |
| Cull..... | 6.00@ 7.50 | 6.00@ 7.50 | 5.50@ 7.00 | 6.00@ 6.50 | 5.00@ 7.00 |

Slaughter Lambs and Sheep:

LAMBS:

| | | | | | |
|-----------------------|-------------|-------------|-------------|-------------|-------------|
| Good and choice*..... | 11.00@11.35 | 11.00@11.50 | 10.75@11.00 | 10.75@11.00 | 11.00@11.35 |
| Medium and good*..... | 9.75@10.75 | 10.00@10.75 | 10.25@10.60 | 9.75@10.50 | 9.25@10.75 |
| Common..... | 8.50@ 9.50 | 8.25@ 9.75 | 8.75@10.25 | 8.50@ 9.50 | 8.25@ 9.25 |

YLG. WETHERS:

| | | | | | |
|-----------------------|------------|------------|------------|------------|--|
| Good and choice*..... | 9.00@ 9.50 | 9.00@ 9.50 | 9.25@ 9.75 | 9.25@ 9.75 | |
| Medium*..... | 7.75@ 8.75 | 8.00@ 8.75 | 7.75@ 9.25 | 8.00@ 9.00 | |

EWES:

| | | | | | |
|------------------------|------------|------------|------------|------------|------------|
| Good and choice..... | 5.00@ 6.00 | 4.50@ 5.50 | 4.00@ 5.25 | 4.75@ 5.60 | 4.50@ 5.75 |
| Common and medium..... | 3.50@ 5.00 | 2.75@ 4.50 | 2.75@ 4.00 | 3.75@ 4.75 | 2.75@ 4.25 |

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. †Wednesday prices quoted.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 21:

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Los Angeles*..... | 4,639 | 1,076 | 1,789 | 765 |
| San Francisco..... | 450 | 10 | 1,360 | 2,075 |
| Portland..... | 2,280 | 220 | 3,200 | 1,585 |

*Three days only.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week totaled 24,436 cattle, 3,564 calves, 57,989 hogs and 15,970 head of sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 22, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 2,120 hogs; Swift & Company, 4,805 hogs; Wilson & Co., 7,568 hogs; Western Packing Co., Inc., 1,719 hogs; Agar Packing Co., 6,288 hogs; Shippers, 5,224 hogs; Others, 23,523 hogs.
Total: 31,480 cattle; 3,421 calves; 51,247 hogs; 17,202 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 3,199 | 349 | 2,233 | 2,966 |
| Cudahy Pkg. Co. | 1,838 | 447 | 1,514 | 2,565 |
| Swift & Company | 1,773 | 545 | 2,385 | 2,838 |
| Wilson & Co. | 2,041 | 509 | 1,722 | 2,358 |
| Indep. Pkg. Co. | 850 | 350 | | |
| Kornblum Pkg. Co. | | | | |
| Others | 2,573 | 120 | 2,782 | 106 |
| Total | 12,280 | 1,970 | 10,986 | 10,833 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------|--------|-------|-------|
| Armour and Company | 5,960 | 5,976 | 3,963 | |
| Cudahy Pkg. Co. | 3,570 | 4,128 | 3,160 | |
| Swift & Co. | 4,298 | 3,074 | 2,601 | |
| Wilson & Co. | 2,421 | 3,494 | 1,953 | |
| Others | | 9,954 | | |

Cattle and calves: Eagle Pkg. Co., 16; Greater Omaha Pkg. Co., 98; Geo. Hoffman, 52; Lewis Pkg. Co., 705; Nebraska Beef Co., 619; Omaha Pkg. Co., 182; John Roth Pkg. Co., 104; So. Omaha Pkg. Co., 714; Lincoln Pkg. Co., 272.
Total: 19,020 cattle and calves; 25,626 hogs; 11,306 sheep.

EAST ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|--------------|---------------|--------------|
| Armour and Company | 2,340 | 1,227 | 7,114 | 4,106 |
| Swift & Company | 2,738 | 2,316 | 10,800 | 2,878 |
| Hunter Pkg. Co. | 1,357 | 24 | 4,226 | 761 |
| Hell Pkg. Co. | | 2,176 | | |
| Krey Pkg. Co. | | 4,832 | | |
| Laclede Pkg. Co. | | 2,755 | | |
| Siehoff Pkg. Co. | | 1,529 | | |
| Shippers | 3,982 | 1,897 | 7,844 | 87 |
| Others | 2,225 | 68 | 1,475 | 612 |
| Total | 12,542 | 5,032 | 42,751 | 8,444 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|------------|---------------|---------------|
| Swift & Company | 1,948 | 270 | 7,956 | 9,475 |
| Armour and Company | 2,360 | 205 | 6,246 | 3,849 |
| Others | 1,270 | 115 | 1,399 | |
| Total | 5,587 | 590 | 15,601 | 13,324 |

Not including 6,394 hogs bought direct.

SIoux CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|------------|---------------|---------------|
| Cudahy Pkg. Co. | 3,063 | 75 | 8,464 | 4,558 |
| Armour and Company | 2,268 | 37 | 8,543 | 5,694 |
| Swift & Company | 2,387 | 65 | 4,666 | 5,242 |
| Shippers | 4,126 | 44 | 2,985 | 358 |
| Others | 224 | 11 | 65 | 2 |
| Total | 13,061 | 235 | 24,723 | 15,854 |

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|--------------|--------------|--------------|
| Armour and Company | 2,205 | 826 | 2,712 | 899 |
| Wilson & Co. | 1,851 | 1,351 | 2,663 | 1,014 |
| Others | 275 | 23 | 1,846 | 8 |
| Total | 4,331 | 2,900 | 7,211 | 1,916 |

Not including 57 cattle and 3,376 hogs bought direct.

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|------------|--------------|--------------|
| Cudahy Pkg. Co. | 1,118 | 336 | 2,969 | 1,546 |
| Wichita D. B. Co. | 16 | | | |
| Dunn-Osterberg | 74 | | 123 | |
| Fred W. Doid | 133 | | 830 | |
| Sunflower Pkg. Co. | 31 | | 201 | |
| Excel Pkg. Co. | 268 | | | |
| Others | 3,478 | | 490 | 303 |
| Total | 5,116 | 336 | 4,313 | 1,849 |

Not including 64 cattle and 1,151 hogs bought direct.

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|------------|--------------|--------------|
| Armour and Company | 853 | 77 | 2,128 | 1,428 |
| Swift & Company | 1,101 | 137 | 2,750 | 789 |
| Cudahy Pkg. Co. | 966 | 45 | 2,053 | 1,416 |
| Others | 1,235 | 117 | 964 | 1,038 |
| Total | 4,155 | 376 | 7,895 | 4,671 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|--------------------|---------------|--------------|---------------|---------------|
| Armour and Company | 2,904 | 2,969 | 16,190 | 6,800 |
| Cudahy Pkg. Co. | 926 | 1,376 | | 4,218 |
| Rifkin & Son | 778 | 58 | | |
| Swift & Company | 4,138 | 3,750 | 26,447 | 11,472 |
| Others | 3,829 | 505 | | |
| Total | 12,763 | 8,858 | 42,637 | 21,900 |

INDIANAPOLIS

| | Cattle | Calves | Hogs | Sheep |
|--------------------|--------------|--------------|---------------|--------------|
| King & Co. | 1,517 | 531 | 20,411 | 2,408 |
| Armour and Company | 405 | 130 | 3,515 | |
| Hilgemeyer Bros. | 3 | | | |
| Stump Bros. | | | 117 | |
| Stark & Wetzel | 116 | 24 | 475 | |
| Wahlitz and Deters | 35 | 47 | 306 | 25 |
| Mass Hartman Co. | 29 | 6 | | |
| Shippers | 1,688 | 950 | 18,911 | 3,843 |
| Others | 1,000 | 282 | 185 | 200 |
| Total | 4,708 | 1,960 | 44,580 | 5,976 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|------------------------|--------------|--------------|---------------|--------------|
| B. W. Gall's Sons | | 9 | | 294 |
| E. Kahn's Sons Co. | 368 | 205 | 7,802 | 610 |
| Lohrey Packing Co. | 1 | | 272 | |
| H. H. Meyer Pkg. Co. | 15 | | 3,237 | |
| J. Schlachter | 114 | 107 | | 40 |
| J. & F. Schroth P. Co. | 14 | | 2,650 | |
| Blue Bonnet Pkg. Co. | 186 | 48 | 537 | 5 |
| Shippers | 530 | 111 | 1,890 | 250 |
| Others | 1,071 | 490 | 678 | 182 |
| Total | 2,277 | 1,065 | 21,443 | 1,271 |

Not including 862 cattle, 2,129 hogs and 36 sheep bought direct.

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|----------------------|--------------|--------------|--------------|--------------|
| Armour and Company | 2,830 | 2,449 | 1,271 | 2,230 |
| Swift & Company | 3,065 | 1,764 | 2,673 | 2,857 |
| Blue Bonnet Pkg. Co. | 186 | 48 | 537 | 38 |
| City Pkg. Co. | 284 | 12 | 540 | |
| Rosenthal Pkg. Co. | 90 | 15 | 23 | 138 |
| Total | 6,445 | 4,288 | 5,064 | 5,263 |

RECAPITULATION

CATTLE

| | Week ended Nov. 22 | Prev. week | Cor. week, 1940 |
|----------------|--------------------|----------------|-----------------|
| Chicago | 31,480 | 46,156 | 35,787 |
| Kansas City | 12,280 | 18,176 | 14,179 |
| Omaha | 19,020 | 17,762 | 15,202 |
| East St. Louis | 12,542 | 18,846 | 14,808 |
| St. Joseph | 5,587 | 7,161 | 5,023 |
| Sioux City | 13,061 | 11,981 | 10,915 |
| Oklahoma City | 4,331 | 4,719 | |
| Wichita | 5,116 | 6,947 | 2,471 |
| Denver | 4,155 | 5,711 | 4,126 |
| St. Paul | 12,763 | 17,260 | 17,251 |
| Milwaukee | 3,083 | 4,745 | 4,600 |
| Indianapolis | 4,708 | 7,533 | 5,367 |
| Cincinnati | 2,277 | 3,849 | 3,814 |
| Ft. Worth | 6,445 | 6,308 | 5,000 |
| Total | 137,003 | 176,084 | 138,543 |

HOGS

| | Week ended Nov. 22 | Prev. week | Cor. week, 1940 |
|----------------|--------------------|----------------|-----------------|
| Chicago | 51,247 | 62,526 | 63,441 |
| Kansas City | 10,986 | 12,702 | 13,250 |
| Omaha | 25,626 | 21,695 | 27,996 |
| East St. Louis | 42,751 | 50,368 | 55,527 |
| St. Joseph | 15,901 | 18,892 | 18,965 |
| Sioux City | 24,723 | 19,332 | 37,052 |
| Oklahoma City | 7,211 | 5,799 | |
| Wichita | 4,313 | 3,822 | 4,674 |
| Denver | 7,895 | 7,068 | 11,751 |
| St. Paul | 42,637 | 57,286 | 54,108 |
| Milwaukee | 8,347 | 13,684 | 14,276 |
| Indianapolis | 44,580 | 56,300 | 57,328 |
| Cincinnati | 21,443 | 3,541 | 22,288 |
| Ft. Worth | 5,064 | 4,128 | 6,939 |
| Total | 312,424 | 387,128 | 427,529 |

SHEEP

| | Week ended Nov. 22 | Prev. week | Cor. week, 1940 |
|----------------|--------------------|----------------|-----------------|
| Chicago | 17,202 | 22,886 | 18,021 |
| Kansas City | 10,833 | 13,371 | 10,923 |
| Omaha | 11,306 | 10,232 | 9,926 |
| East St. Louis | 8,444 | 12,767 | 8,740 |
| St. Joseph | 13,324 | 12,540 | 7,393 |
| Sioux City | 15,854 | 11,710 | 12,442 |
| Oklahoma City | 1,916 | 1,529 | |
| Wichita | 1,849 | 1,860 | 2,687 |
| Denver | 4,671 | 8,437 | 8,065 |
| St. Paul | 21,900 | 28,500 | 16,575 |
| Milwaukee | 1,179 | 2,990 | 8,043 |
| Indianapolis | 5,976 | 11,925 | 9,053 |
| Cincinnati | 1,065 | 1,412 | 1,181 |
| Ft. Worth | 5,263 | 4,087 | 5,934 |
| Total | 120,872 | 144,207 | 119,983 |

*Cattle and calves. †Not including direct.

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Nov. 22.

| | Cattle | Calves | Hogs |
|--------------------|--------|--------|--------|
| Week ended Nov. 22 | 3,014 | 1,150 | 12,635 |
| Last week | 3,349 | 828 | 14,175 |
| Last year | 2,925 | 1,274 | 16,186 |

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|-----------------|---------|--------|--------|--------|
| Mon., Nov. 17 | 12,763 | 1,988 | 23,248 | 7,706 |
| Tues., Nov. 18 | 8,930 | 1,285 | 26,246 | 4,237 |
| Wed., Nov. 19 | 7,417 | 596 | 18,745 | 3,867 |
| Thurs., Nov. 20 | Holiday | | | |
| Fri., Nov. 21 | 3,461 | 683 | 25,488 | 12,286 |
| Sat., Nov. 22 | 200 | 300 | 5,400 | 2,700 |

*Total this week.....30,770 4,862 99,127 39,801
Prev. week.....47,633 6,167 101,110 41,112
Year ago.....40,288 6,480 123,181 22,529
Two years ago.....29,782 4,910 90,596 33,900

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|-----------------|---------|--------|-------|-------|
| Mon., Nov. 17 | 3,780 | 100 | 1,068 | 600 |
| Tues., Nov. 18 | 3,537 | 209 | 1,076 | 677 |
| Wed., Nov. 19 | 3,325 | 132 | 473 | 84 |
| Thurs., Nov. 20 | Holiday | | | |
| Fri., Nov. 21 | 674 | 20 | 2,440 | 2,510 |
| Sat., Nov. 22 | 100 | | 100 | 100 |

Total this week.....11,418 571 5,177 4,500
Previous week.....17,094 1,012 5,848 4,141
Year ago.....11,046 1,024 4,105 4,232
Two years ago.....10,990 573 8,413 8,092

*Including 518 cattle, 1,762 calves, 47,742 hogs and 15,563 sheep direct to packers.

†All receipts include direct.

NOVEMBER AND YEAR RECEIPTS

| | November | Year |
|--------|----------|---------|
| Cattle | 126,934 | 119,057 |
| Calves | 15,468 | 19,020 |
| Hogs | 311,329 | 393,526 |
| Sheep | 110,198 | 110,207 |

1,799,096 1,708,396
217,887 241,061
3,930,266 4,623,051
1,933,813 1,969,321

†All receipts include direct.

WEEKLY AVERAGE PRICE OF LIVESTOCK

| | Cattle | Hogs | Sheep | Lambs |
|--------------------|---------|---------|--------|---------|
| Week ended Nov. 22 | \$11.45 | \$10.25 | \$5.00 | \$11.15 |
| Previous week | 10.80 | 10.15 | 5.00 | 10.86 |
| 1940 | 12.00 | 6.15 | 3.75 | 8.10 |
| 1939 | 9.65 | 5.70 | | |

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CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.00. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

A-1 Sausage and loaf maker, wants work. W-477, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT: Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handle labor, costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PRACTICAL PACKING HOUSE MANAGER: Twenty years experience buying, selling, manufacturing. Desires connection as manager or assistant to owner of independent plant. Top references. W-482, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

NON-UNION Sausage maker and pork curing man expert on loaves, also acting foreman. W-483, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CATTLE BUYER OR ASSISTANT: Experienced, dependable young man. Can perform any packing-house operation, figuring costs, cutting, boning, handling labor. References. Prefer Chicago area. W-487, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

I HAVE ELEVEN YEARS EXPERIENCE, in making all kinds of sausage and loaves. Can also cure meat. Now employed, would like to make change. Can give references. W-489, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.



**WIPE
THE SLATE
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

Men Wanted

WANTED: Man to handle non-edible dry rendering plant. 4,000 lbs. capacity. Must have best of references. W-463, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-467 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Chemist or Technologist—Graduate chemist or bacteriologist. Experienced in the meat packing field. Canning experience desirable, but not essential. Salary according to qualifications. Present employees are aware of this advertisement. W-480, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

GROUND FLOOR OPENING for packer buyer. All kinds of butcher cattle, hogs and sheep. Daily livestock market, recently opened. ENID UNION STOCKYARDS CO., Enid, Okla.

WANTED: Experienced Tank House foreman to handle tank house with capacity of 10,000 hogs weekly. Wet rendering system. Location Chicago, Illinois. Replies confidential. W-486, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

POSITION OPEN AS FOREMAN Cooked ham department of eastern packer. Must be experienced, efficient and able to show results. W-488, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

MEN WANTED

Territories are now available in all parts of the country for men now calling on meat packers and sausage manufacturers who desire to broaden their income by selling a non-conflicting specialty product now being extensively used.

Produced in one of the finest and most modern plants in the country this product has already established an excellent reputation for its quality and perfect suitability for use by the meat packing industry. The concern behind the product is old, conservative, nationally known and well established.

Our present organization knows of this advertisement. In answering, please give full particulars as to territory covered, frequency of calls, lines now carried and any other facts that will help us come to a mutual understanding. W-490, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

FOR SALE

Two Horizontal Ice Compressors, Arctic-Powall type, 10 1/2"x15 1/2" and 12"x18", both single cylinders. In excellent condition, also several thousand feet ammonia pipe 1 1/2", used very little. One 75 K.W. belted generator 3 P. 60 cy. 440 V. Two Tenn-Severin Diesel engines 60 H.P. and 100 H.P. Can be seen in operation on short notice. Address Bay City Freezer Inc., Bay City, Mich.

AVAILABLE, one rebuilt hog debairer, capacity 40 hogs per hour. Unit furnished with 10 H.P. motor. W-470, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

JUST SECURED: Inspect our shops, 335 Doremus Avenue, Newark, New Jersey: **ALLRIGHT-WELL 28x48" DIRECT MOTOR DRIVEN LARD ROLL;** 10 **DOFF KETTLES**, with and without agitators, 50 gal. and up; 3 **MEAT MIXERS;** 3 **SILENT CUTTERS;** 3 **MEAT GRINDERS;** 3 **VERTICAL TANK AGE DRYERS;** 5 **ALUMINUM KETTLES, HPM No. 6C 28-ton HYDRAULIC PRESS;** also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT
Consolidated Products Company, Inc.
14-19 Park Row, New York City, New York

TWO SEVENTY-TWO INCH Ord dryers in good mechanical condition. Can be inspected in operation, available by January first. W-485, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

FOR SALE: Horse hair white mane and tail, also colored hair. W-484, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PACKING PLANT: prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur, \$60,000. W-478, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

DUE TO DEATH. Large packing plant, fully equipped ready to go. Center of stock raising industry. Original cost \$315,000. Will sell for less than 20 cents on dollar. World's best opportunity. Write or wire. J. H. Higdon, El Paso, Texas.

WANTED TO BUY: Small Packing plant, modern and going concern. W-474, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: Packing and provision building in Nevada, at half original cost, seven insulated cold storage packing rooms. Ideal for extensive locker system. W-451, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE: Meat Packing Plant and three retail outlets. All doing profitable business. Forty-four years record. Successful operation. Owner wishes to retire. W-486 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

"SEND FOR YOUR COPY OF MEAT PLANT REFRIGERATION AND AIR CONDITIONING"

CANNED MEATS — "PANTRY PALS"



We are in a position to fill orders promptly for
Polish Style Canned Hams

Also to appoint Distributors — a few territories still open
STAHL-MEYER, INC., New York City, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

How to analyze foods
according to latest scientific methods
How to interpret your findings
with the highest degree of accuracy

JUST OUT!

FOOD ANALYSIS

HELPS YOU ANALYZE:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Solices
- Mustard
- Cassia and Cinnamon
- Cloves
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Order from The NATIONAL PROVISIONER

By A. G. Woodman

Assoc. Prof. of Analytical Chemistry
Emeritus, Mass. Institute of Technology
4th edition, 607 pp., illus., tables, \$4.00
This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affects by admision of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

407 S. Dearborn St.
Chicago, Illinois

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cans of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.
New York Office: 402-10 West 14th St.

Wilmington Provision Company

TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

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A complete volume of 26 issues can be eas-
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THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

BICZYJA

(Pronounced BE-CH-YA)

— AND —
PRONOUNCED

The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.

FORT DODGE, IOWA

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cans of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA



ESSKAY
QUALITY



BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •

—THE WM. SCHLUDERBERG - T. J. KURDLE CO.—

MAIN OFFICE - PLANT and REFINERY

3800-4000 E. BALTIMORE ST.

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458-11th St., S. W. 22 NORTH 17th St.

NEW YORK, N. Y. PHILADELPHIA, PA. ROANOKE, VA.
408 WEST 14th STREET 713 CALLOW HILL ST. 317 E. Campbell Ave.

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ALWAYS ASK FOR THE

"ORIGINAL"

"SELTZER BRAND"

LEBANON BOLOGNA

MFR'D BY

PALMYRA BOLOGNA CO., INC.

PALMYRA, PENNA.

CLEAN
TASTY
WHOLESOME

PATENT CASING COMPANY

Manufacturers of

PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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Hams - Bacon
Dried Beef

HYGRADE'S

West Virginia Style
Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

**Domestic and Foreign
Connections
Invited!**

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

HUNTER PACKING COMPANY

East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB

HUNTERIZED SMOKED AND CANNED HAM

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Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local &
Western Shippers
Pittsburgh, Pa.

HORMEL

GOOD FOOD

**Main Office and Packing Plant
Austin, Minnesota**

IF YOUR SAUSAGE DOESN'T SUCCEED - TRY "BOSS"



"BOSS" Silent Cutters definitely increase the S. A. (Sausage Appeal) in your product. In addition to using the best of meats and ingredients, it is of great importance to mince and mix them thoroly and completely to produce a high grade product. Because of the absence of excessive friction, the cutting process in "BOSS" Cutters can be prolonged until the mincing of every meat particle is positively and completely assured.

Liberal use of ice adds to the moisture content and helps to produce the juicy, luscious sausage for which there is always a great demand.

Made in five sizes—100, 200, 375, 600 and 750 lb. capacities—there is a "BOSS" Cutter for every sausage maker. Many who have started with smaller sizes have traded in their machines for larger ones or purchased additional machines to take care of the increased sausage business their "BOSS" Cutters have brought them.

The success of this machine may be observed immediately—with the very first turn of the bowl. It is such a decided improvement over the older types of cutters, that no comparison can be made.

Try the "BOSS" and know what it means to have

Best Of Satisfactory Service

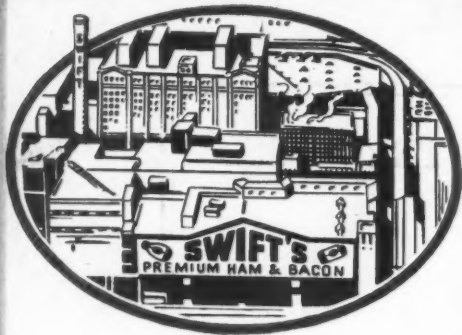


824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "BOSS" Machines for Killing,
Sausage Making, Rendering*

MAIL ADDRESS
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio

Helen & Blade Sts, Elmwood Place, Cincinnati, Ohio



A RECORD OF **DEPENDABILITY**
THAT'S NEVER BEEN BROKEN!



For years, regardless of conditions, we have supplied packers and other customers with a quality gelatin—Swift's Superclear. Because we maintain our own source of raw material, we have always been able to meet customers' gelatin requirements.

Naturally, the business of preparing and selling jellied meats depends entirely on needed supplies of high quality gelatin. Our records prove that we have never yet turned away a customer! Today, every possible step is being taken to insure our customers of a steady future supply. And Superclear Gelatin will continue to be the finest product of its kind—high in test and quality, unsurpassed for crystal clear, sparkling jellied meats.

SWIFT'S *Superclear* **GELATIN**
A SUPERIOR JELLIED MEAT GELATIN
SWIFT & COMPANY
Gelatin Division
Chicago, Ill.

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